



## SULUQ GRILLO



### Grape variety:

Grillo

### Vineyard

Against espalier training with Guyot pruning;  
plant density 3500/4000 plants per hectare



### Denomination

D.O.C. Sicilia

### Territory

Altitude from 100 to 200 m above sea level,  
mainly hilly orography with medium-textured  
soils that tend to be clayey with a good content  
of organic matter



### Production area

Municipalities of Marsala Mazara del Vallo,  
Trapani and Salemi



### Vinification

Soft pressing, static sedimentation and  
fermentation at controlled temperature at 16 °  
C for 20 days, storage and maturation in steel



### Alcohol

13 %vol

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## Tasting Notes

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### Color

Brilliant straw yellow



### Odor

Delicate , with notes of white fruit, floral



### Taste

Pleasant , persistent , with a good flavor  
and freshness



### Longevity

24 months



**Pairing:** to combine with vegetarian cuisine  
and seafood first courses, excellent with grilled  
white meat, and fresh cheeses.



## SULUQ VIIGNIER



**Grape variety**  
Viognier

### **Vineyard**

Against espalier training with Guyot pruning;  
plant density 3500/4000 plants per hectare



### **Denomination**

I.G.P. Terre Siciliane

### **Territory**

Altitude from 100 to 150 m above sea level , mainly flat terrain with medium-textured soils that tend to be limestone with a good content of organic matter



### **Production area**

Municipalities of Marsala, Trapani and Salemi



### **Vinification**

soft pressing, static sedimentation and fermentation at controlled temperature at 16 ° C for 20 days, storage and maturation in steel



### **Alcohol**

12 %vol

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## Tasting Notes

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### **Color**

Straw yellow with greenish reflections



### **Odor**

Elegant floral



### **Taste**

romatic, fine, persistent and with an excellent flavor



### **Longevity**

24 month



**Pairing:** as an aperitif, it exalts in an exceptional way the typical Mediterranean dishes based on fish and shellfish



## SULUQ NERO D'AVOLA



**Grape variety**  
Nero d'Avola

**Vineyard**

against espalier training with Guyot pruning;  
plant density 3500/4000 plants per hectare



**Denomination**  
D.O.C. Sicilia

**Territory**

Altitude from 150 to 300 m asl, mainly hilly  
orography with medium-textured soils with a  
good content of organic matter



**Production area**

Municipalities of Marsala Trapani and Salemi



**Vinification**

Maceration with the skins 16-18 days at 26 ° C.  
Racking storage and aging in concrete.



**Alcohol**  
13 %vol

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### Tasting Notes



**Color**

Intense red



**Odor**

Balanced, persistent with notes of red fruit :  
morello cherry and cherry



**Taste**

Soft, structured, with a velvety tannin



**Longevity**

36 months



**Pairing:** goes well with risotto, red meats, aged  
cheeses.



## SULUQ SYRAH



**Grape variety**  
SYRAH

### Vineyard

Against espalier training with Guyot pruning; plant density 3500/4000 plants per hectar



### Denomination

I.G.P. Terre Siciliane

### Territory

Altitude from 150 to 400 m asl, mainly flat terrain with medium-textured soils with a good content of organic matter



### Production area

Municipalities of Marsala Trapani and Salemi



### Vinification

maceration with the skins 16-18 days at 26 ° C. Racking, storage and maturation in concret



### Alcohol

13 %vol

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## Tasting Notes

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### Color

Intense red with violet reflections



### Odor

Spicy, structured with notes of ripe red fruit



### Taste

Persistent, balanced, supported by a good tannic component



### Longevity

36 months



**Pairing:** it goes well with cold cuts, red meats, game, smoked cheeses and herbs