



GRILLO

IGT

AREA OF ORIGIN:

Sicily, province of Trapani.

PEDOCLIMATIC ENVIRONMENT:

The pedoclimatic environment characteristic of the area, with the exclusion of valley lines and damp areas.

GRAPE VARIETIES:

85% Grillo, other white grape varieties recommended or authorised for the region of Sicily may be added up to a maximum of 15%.

COLOUR:

Yellow with greenish reflections.

CHARACTERISTICS:

This wine has a characteristic intense floral aroma, reminiscent of acacia and gorse, with hints of yellow apple and peach.

GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to starters and fish dishes.

SERVING TEMPERATURE:

Serve at a temperature of 12°-14° C.

WINEMAKING:

In white, with fermentation at controlled temperature of 18°-20° C in stainless steel tanks.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Yellow P.V.C.