

Grillo DOC Sicilia



Region. Sicily



Grapes. Grillo 100% from best selected Sicilian vineyards, in Trapani province.



Vinification. Soft pressing, fermentation in white at controlled temperature and maturation in steel tanks.



Tasting notes. Intense straw yellow color with golden reflections. Notes of white flowers and ripe yellow fruit. Delicate finish with hints of almond and aromatic herbs. Elegant structure and great personality, marked by a savory, marine freshness and good acidity.



Analysis. Alcohol 13,5% Vol; Total acidity 5,8 g/l; Residual sugar 6 g/l.



Food suggestions. Ideal with hors d'oeuvres, seafood, fish and pasta dishes, medium aged cheeses and white meats. Serve chilled at 8-10 °C. To drink while still young.



Bottle. "Sissi" 750 ml (in box of 6 bt); 500 ml (in box of 12 bt); 1L (in box of 6 bt).

