



GRILLO I.G.T. Sicily, Italy



13% **750mL**
ALC/VOL BOTTLE SIZE



100% Grillo

Appellation

Terre Siciliane I.G.T.

Vinification

Produced in Palermo and Trapani areas;
harvested in September and soft pressed.

Fermentation

After soft-pressing the must is left to ferment
at a temperature between 17°-19° C for 15–
20 days in stainless steel vats. The wine is
then stored at a controlled temperature
between 18° and 20° C in special stainless-
steel tanks until bottling.



Fermentation
15-20 days

Tasting notes

Straw yellow colour with light greenish hue.
Scent of apricot and honey on the nose; a
surprising finish with strong exotic fruity
overtones.



Not Aged in Oak



Serving recommendations

10-12 °C

Food pairings

Ideal with fish courses like grilled swordfish, tuna or shrimp.