

## Grillo DOC Sicilia



**TYPE OF WINE**

Still white wine

**MAIN GRAPES**

Grillo

**PRODUCTION AREA**

Grapes coming from the vocated DOC area located in the territoy of Sicily Region (South-Italy)

**SOILS**

In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

**HARVEST**

For white wine harvest can take plase very early in firts part of August

**VINIFICATION**

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

**COLOUR**

Straw yellow with delicate gold hints

**BOUQUET**

In the nose is fruity with notes of pear and melon, floral notes of lemon flowers, reminiscences of green thè and nettle leaves. Lovely citrus aroma with scent of dry flowers.

**TASTE**

Full bodied wine, fresh forthe acidity and minearality. A good persistence, with floral and cirtus reminiscences.

**FOOD PAIRING**

Can be combined to fish apetizers or mussels, first course with fish or vegetables suace, grilled fish or shellfish. Can accompany eggs or lean cold cuts.

**SERVING SUGGESTION**

10-12°C

**ALCOHOL CONTENT**

12,5% vol

Bordolese stemma ( 75 cl )



Stabilimento di Cazzano  
Via L. Corradini 30/A  
37030 Cazzano di Tramigna (VR)



Stabilimento di Campogalliano  
Via S.Ferrari 44  
41011 Campogalliano (MO)