



GRILLO

DENOMINAZIONE DI ORIGINE CONTROLLATA

D.O.C.

This vine is found on the gentle hills of the Sicilian hinterland, where the soil is rich in silt-clayey substances, compact and resistant to drought.

Due to its characteristics, it is the ideal habitat for the breeding of many varieties of vines, both red and white, and for us it becomes the perfect soil for the cultivation of Grillo, an indigenous variety of great international appeal.

The selected grapes are subjected to fermentation in contact with the skins for about 10 days and vinified in steel vats at a controlled temperature not exceeding 16-18 $^{\circ}$ C.

This organic wine is born from carefully selected Grillo grapes, an authentic expression of one of the finest Sicilian indigenous varieties.

Grape: Grillo

Alcoholic degree: 12,5% vol.

Color: bright straw yellow

Bouquet: complex, with floral and citrus notes accompanied by aromatic scents.

Taste: fresh, savory and persistent taste
Pairings: ideal with grilled vegetables, fresh salads and white meats.

Serve at: 10-12°



	codice ean ean code	gradazione alcolica alcoholic volume	formato capacity	imballo bot. x case	cartoni per pallets cases x euro pallet	cartoni per strato cases x layer	n. strati number of layer
GRILLO SICILIA DOC BIO VEGAN	8005415061686	12,5%	75 CL	6	140	28	5