



APPELLATION Sicilia DOC

AREA Sicily

GRAPES Grillo



BOTTLE SIZE 750 ml

VINIFICATION AND AGEING

Made from grapes ripened to aromatic perfection and pressed gently, the juice undergoes fermentation in stainless steel at a controlled temperature (16-18° C) and is kept on the yeast lees for a period of 4/6 months. This is followed by several months of aging in the bottle.

COLOUR

Light, luminous straw yellow with slight greenish flecks.

BOUQUET

Ample and surprisingly fresh, with citrus and pineapple scents and just a trace of menthol.

FLAVOUR

Complex, harmonious with evident rich, mineral scents.

SERVING TEMPERATURE

Serve at around 10-12°C.

FOOD MATCHES Perfect with vegetable starters, light fish or

raw fish dishes and with shellfish.

