

*Variety* Grillo  
*Appellation* Sicilia DOC  
*Color* pale yellow with greenish reflections  
*Aromatics* wide and intense, rich in hints of ripe fruit with fresh floral and yellow-pulp fruit notes  
*Taste* very fresh, well balanced, with elegant finish, persistent  
*ABV* 13% by Vol.

*Altitude* 200 m, 650 ft  
*Training system* Guyot  
*Yield* 50 hl / 1320 gal per hectare / 513 gal per acre  
*Harvest* by hand - end of August  
*Vinification* destemming, pressing  
 maceration for 12 hours at 8°C  
*Fermentation time* 2-3 weeks  
*Fermentation Temp.* 12-14 °C / 54-57 °F  
*Maturation* stainless steel vats and bottle

*Pairing* appetizers, seafood pasta, fish and crustaceans  
*Serving temperature* 10-12 °C, 50-54 °F

*Bottle size* 750 ml  
*Ean bottle* 8033706080313  
*Bottle per case* 6  
*Empty bottle weight* 650 gr / 22,92 oz  
*Pallet size* 80 x 120 eur-epal  
*Cases per pallet* 105



WINE OF GOOD LONGEVITY,  
FOR THOSE WHO LOVE THIS POWERFUL  
AND COMPLEX GRAPE.