

SOTTO il SOLE™

GRILLO SICILIA D.O.C. - BIO



Grape Varietals: 100% Grillo.

Average age of the vines: 15 years.

Soil: sandy and calcareous.

Harvest Period: mid- August.

Vinification: the grapes are harvested by hand, then they are soft pressed and fermented at controlled temperatures in a stainless-steel tank. After the fermentation, the wine rests on its lees for 6 months.

Alcohol Content: 12.5% by vol.

Residual Sugar: 5 grams per liter.

Color: golden yellow with greenish shades.

Aroma: the aromatic bouquet is typical and complex. Citrus notes merge with both tropical and white fruits; everything is enriched by scents of white flowers.

Palate: the wine shows a good acidity and quite an elegance, it surrounds the whole mouth, while its sapidity and gustative persistence are pleasantly striking.

Food Suggestions: aperitif, fish dishes, sea food, white meat dishes.

Serving Temperature: 10 °C / 50 °F.