

SOTTO il SOLE™

GRILLO SICILIA D.O.C.



Grape Varietals: 100% Grillo

Vineyards: located in western Sicily

Average age of the vines: 25 years

Soil: sand and clay

Harvest Period: hand harvest in first half of August

Vinification: soft press and temperature-controlled fermentation. Stainless steel.

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter

Color: golden yellow with green tints

Aroma: complex bouquet with citrus, floral with exotic fruit notes

Palate: dry, balanced and elegant

Food Suggestions: white meat, fish, calamari, shellfish, pasta

Serving Temperature: 12 °C / 53 °F