

# 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.