




SIZE
0,75 L

MONOVARIETALI

GRILLO

Sicilia DOC, Organic

HIGH HILLSLOPE VINEYARDS YIELD AN IMPRESSIVELY DIFFERENT GRILLO, TANGY, PUNGENT AND REFRESHING.



GRAPE VARIETY
Organic Grillo



ESTATE
Pianetto Estate, Santa Cristina Gela, Palermo (PA)

TERROIR AND ELEVATION
Our Grillo grows in mineral-rich, medium-textured, clay soils at an elevation of approx. 650 metres a.s.l.

HARVEST
Begins in the last week of August



VINIFICATION AND MATURATION
After the grapes are quality-selected and picked, the berries are gently pressed and the must fermented in stainless-steel, temperature-controlled tanks. The wine then matures in steel for 3 months and in the bottle for an additional 2 or more months.



SENSORY PROFILE
Our Grillo has a straw yellow colour with greenish highlights, and its bouquet releases generous notes of wildflowers and crisp citrus, alongside orange blossom and Mediterranean scrub. The palate is marked by a significant, minerally complexity and forward, tangy flavours.

PAIRINGS
Grillo makes the ideal aperitif and happy hour wine, and partners beautifully with fresh cheeses, and with fish and seafood dishes in general.



SERVING TEMPERATURE
8-10°C