

CENT'ARE GRILLO

WHITE SICILIA DOC

A clayey sandy soil produces this elegant white wine with intense citrus and floral notes.



GRAPE VARIETY

100% Grillo

TERRITORY OF ORIGIN

Mazara del Vallo, Province of Trapani

TERROIR

Soil composition: clayey and sandy of the red Mediterranean soil, huge water reserve.

Altitude: 150 m above sea level.

Climate: the area is situated in the immediate hinterland of the coast, undergoes wide temperature ranges which are mitigated by the wind.

VINIFICATION AND AGEING

Harvest from the 2nd week of August. Vinification with a long low temperature fermentation. Refine 4 month in stainless steel.

TASTING NOTES

Colour: straw yellow

Aroma: Fine aromas of citrus fruits accompanied by notes of jasmine and orange blossoms.

Flavour: fresh and well-balanced.

PAIRING

Crustacean and shellfish based dishes, goes well with grilled fish. Serve at 8°-12° C.

ALCOHOL CONTENT

12,5% by Vol.

SIZE

75 cl

