

CENT'ARE GRILLO

WHITE IGT

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

GRAPE VARIETY

Grillo

TERRITORY OF ORIGIN

Mazara del Vallo, Province of Trapani

TERROIR

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

Altitude: 150m a.s.l.

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 2. 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 with notes of citron and lemon sweetened by vanilla scents

PAIRING

Crustacean and shellfish based dishes, goes well with grilled fish

ALCOHOL CONTENT

12% vol

SIZE

75 cl

