GERGENTI

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Gergenti

Grillo Sicilia DOC

Organic

Vinification

Grillo and Chardonnay grapes are manually harvested between the end of August and the beginning of September. Afterwards, they are softly pressed to obtain the must. Fermentation takes place at a controlled temperature of 15°C until the right sugar level is reached.

Description

Straw yellow color with greenish hints. Balanced, fruity and characteristic bouquet. Intense taste in the mouth with notes of citrus and tropical fruits and a slightly bitter finish.

Food Pairings

Perfect with seafood and shellfish, but excellent also for being enjoyed on its own.

Grillo	Sicilia	10-12 °C	Alcol: 12.5% Zuccheri: 5 g/l