



GRILLO SICILIA DOC BIO

Grapes

Grillo

Production Area

Sicilia

Vinification

Thanks to the accurate selection of Grillo, made by organically grown grapes, we obtain this Gergenti Organic Grillo. The grapes are handpicking in the second week of August. After the harvest they are gently pressed and slow fermentation takes place at controlled temperature of 15° C for about 15/20 days. After a short period in tank the wine is aged in bottle for 3 months.

Description

Light straw yellow colour, fruity with a finish of Sicilian citrus. In the mouth is clean, soft with a good level of acidity.

Food pairing

Excellent with pasta, fish and grilled and stew vegetable. Perfect as aperitif or simply by its own.

Serving temperature

10°-12°C

Bottle

Borgognotta Authentique

Characteristics

Alcohol: 12.5 % vol.

Residual Sugar: 5 g/l