

TONNINO
AZIENDA VITIVINICOLA

JURNATA GRILLO

Grape variety: 100% Grillo

Appellation: DOC Sicilia

Soil: Farmed in Sicily in a mixture of clay and sand

Vineyards: Tenuta Corridore, Dagala della Donna -
Poggioreale

Grapes per hectare: 100-120 quintals

Farming system: Espalier with guyot pruning

Harvest: Grapes are hand-harvested during early September,
only when they are fully ripe.

Winemaking: Grapes are softly pressed. The must obtained
is cold decanted and then transferred to French oak barrels
where it ferments for 2 weeks at 58° F. After fermentation, the
wine remains on its own lees until the end of April. Weekly
bâtonnage (lees stirring) is provided during this time to
increase the wine's complexity and aromatic intensity.

Alcohol: 12 - 13%

Characteristics: The bouquet offers notes of tropical fruits,
apricot, white peach along with hints of eucalyptus and
vanilla. On the palate it is dry, with good structure and
acidity, showing its aromatic character.

Food Pairing: Excellent with fresh pastas and seafood dishes.
It can accompany many fish dishes that offer the typical
Mediterranean scents. Best served between 46 - 50° F.

Imported by: Bacco Wine & Spirit, LLC

