

TONNINO

AZIENDA VITIVINICOLA

GRILLO *Made with Organic Grapes*

Variety: 100% organically grown Grillo grapes

Appellation: Sicily DOC – White Wine

Alcohol Content: 12.5% vol.

Vineyard Area:

Belice valley. 350 meters above sea level. Southeast facing slopes.

Soil:

Relatively deep alluvium-based soil of medium texture with a mix of limestone and sand. Dark soil with an adequate amount of organic matter.

Harvest:

Grapes are harvested in early September when they are fully ripe.

Winemaking:

The must remains in contact with the skins for 12 hours and then is fermented in stainless steel tanks for 20 days at 53-57° F.

Characteristics:

Has an intense straw yellow color with greenish reflections. The bouquet offers notes of apple, peach, banana, pineapple, pink grapefruit and citrus. Provides a pleasantly soft taste that is rich and fruity.

Food Pairing:

Enjoyable as an aperitif and ideal with many fish dishes, crustaceans and soups. Best served between 46-50° F.



Certified organic by Suolo e Salute srl Italy