

# TONNINO

AZIENDA VITIVINICOLA

## Grillo



**Grape varietal:** 100% Grillo

**Denomination:** White wine – Sicilia DOC

**Alcohol Content:** 12.5% vol.

**Production Zone:** Valle del Belice. 350 meters above sea level. Vineyard facing southeast.

**Soil:** Dark, deep, alluvium soil consisting of clay, sand and silt with abundant organic matter.

**Winemaking:** Maceration on the skins for about 15 days. Fermentation in stainless steel at a temperature of 59-61° F. No yeast or additives added during fermentation. Continual pressing occurs throughout the day. Ages in oak tonneaux barrels.

**Characteristics:** Yellow golden color. The nose offers hints of peach, banana and medlar/loquat fruit. The taste is soft and fruity.

**Food Pairing:** Enjoy between 54-59° F with appetizers, soups or seafood dishes.



- Contains only naturally occurring sulfites -