



Vignali Roccamena

Sicilia Grillo DOC

PRODUCTION AREA:

Sicily

GRAPES:

100% Grillo

ALCOHOL CONTENT:

12.5% Vol.

VINIFICATION

We make an accurate selection of grapes from vineyards of the beautiful island of Sicily. The distinctive fragrance of exotic fruits develops in powerful and rich aromas thanks to the special Mediterranean climate and the unique soil of Southern Italy. Soft-crushed grapes and free-run must are processed at low temperatures. Clarification at controlled temperature (14/15° C). The clean product is filtered and fermented at 16-18°C. When fermentation is perfect the wine is stored in tanks at a constant low temperature before bottling.

TASTING NOTES

Colour:

Golden yellow.

Bouquet:

Intense fruity bouquet of ripe peach and pear flavours with elegant almond and honey overtones.

Flavour:

Crispy and textured on the palate.

FOOD PAIRINGS

Grilled white meats and fish, seafood appetizers, vegetarian first courses

Service Temperature: 8/10°C.

CURIOSITY

Grillo is a white Italian wine grape variety which withstands high temperatures and is widely used in Sicilian wine-making and, in particular, for Marsala. Its origins are uncertain, but it may have been introduced into the island of Sicily from Puglia.