

TONNINO

AZIENDA VITIVINICOLA

GRILLO

Variety: 100% Grillo

Appellation: Sicily “Terre Siciliane” I.G.P. – White Wine

Soil: Farmed in Sicily in a clayey and sandy soil that contains alkali

Vineyard: Tenuta Corridore, Dagala della Donna – Poggioreale

Grape output per hectare: 100-120 quintals

Farming System: Espalier with guyot pruning

Harvest: Grapes are harvested in early September with full ripening of the grapes

Winemaking: Grapes are softly pressed, naturally cold decanted for at least 10 days before the fermentation process begins at a temperature of 59-63° F.

Alcohol Content: 12.5 % vol.

Characteristics: Has an intense straw yellow color with greenish reflections. Its bouquet consists of notes of apple, peach, banana, pineapple, pink grapefruit and citrus. This wine has great personality. A pleasantly soft taste that is rich and fragrant.

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

