



Fresh citrus notes from the Grillo grapes strike the nose, enriched by the aromas yielded by the wood. Brisk, rich and persistent, Il Coro is surprisingly elegant in its structure.

Grillo IGT Terre Siciliane "Il Coro di Fondo Antico"

GRAPE VARIETIES

Grillo

WINEMAKING

Fermentation on the skins in temperature-controlled stainless steel tanks.

AGEING

In oak and acacia barrels for six months.

ANALYTIC DATA

Alcohol content: 14.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

It is a bright and lively wine, pale yellow with greenish reflections; Its bouquet combines the delicacy of flowers with the sweetness of white fruits; to the palate it is fresh and pleasantly tasty; its finesse and balance show a perfect compromise between acidity and ripeness of the fruit.

GASTRONOMY

Its fruity and spicy bouquet, along with its body, make it a very special wine to drink with meals or even during a break with aged cheeses, honey, jams, onions, and game.

Serving temperature 10-12°C

AVAILABLE FORMATS

75 cl

