



Grillo, known in Sicily since the early 19th century, is an indigenous white vine grown in the western part of the island, especially between Marsala and Trapani, where it constitutes the basis for the production of the famous Marsala.

When vinified pure, the significant difference in temperature between day and night, the wind's healthy action and the changing climate conditions give the grapes their typical salinity and sapidity and an aroma of peach and flowers, with notes of nettles and jasmine.

Grillo DOC *Sicilia "Grillo Parlante"*

GRAPE VARIETIES

Grillo

WINEMAKING

Soft pressing of hand-harvested whole grapes, vinification in temperature-controlled stainless steel tanks.

AGEING

In stainless steel tanks and in the bottle.

ANALYTIC DATA

Alcohol content: 13.5 % 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, giving voice to the Grillo Parlante (litt. "talking cricket", i.e. Pinocchio's Jiminy Cricket) and disclosing the flavors of the Grillo cultivar; 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

*It suits very well both raw and cooked fish, especially when the fish is salt-baked or cooked simply with fresh herbs;
Excellent as an aperitif.*

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

