

GRILLO PARTHENIUM TERRE SICILIANE IGP



WHITE

Denomination : I.G.P. Variety : GRILLO

Alcohol content: 12

Bottle size : **750 ML**Product Area : **SICILIA**

TERRITORY OF ORIGIN: Mazara del Vallo, Province of Trapani

SOIL: clayey and sandy of the red Mediterranean soil, huge water reserve

ALTITUDE: 150m a.s.l.

CLIMATE: the area is situated in the immediate hinterland of the coast, undergoes wide temperature ranges which are mitigated by the wind.

VINIFICATION AND AGEING: Harvest from the 2. week of August. Vinification with a long low temperature fermentation. Refine 4 month in stainless steel

TASTING NOTES

COLOUR: straw yellow

AROMA: Fine aromas of citrus fruits accompanied by notes of jasmine and orange blossoms

FLAVOUR: fresh and well-balanced with notes of citron and lemon sweetened by vanilla

scents

PAIRING: Crustacean and shellfish based dishes, goes well with grilled fish.

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