




BARONE D'ALBIUS

GRILLO

Sicilia Doc

✿ VINIFICATION

100% GRILLO

The sustainably cultivated Grillo is often harvested at night in the second week in September. The grapes are subject to soft pressing and destemming in full protection from the air (reduction). The natural settling and fermentation take place at a controlled temperature of 18 °C for ten days. The wine is aged on its lees for five months, in stainless steel tanks with continuous battonage, to enrich the body of the wine.

✿ CHARACTERISTICS

Colour: Deep straw yellow.

Bouquet: A fragrant and distinctively tropical aroma featuring notes of mango and papaya blends well with inklings of jasmine and wildflowers.

Flavour: Balanced and harmonious with a delicate acidity and good persistency.

✿ PAIRINGS

Seafood, pasta dishes, grilled poultry, and baked fish. The aromatic richness of the Grillo grape makes this an ideal wine to pair with summer dishes like veal carpaccio with celery and strawberries.

ALCOHOL CONTENT 13%
SERVING TEMPERATURE 10-12°C