

Saverio Faro

GRILLO SICILIA D.O.C.



Wine type:	White wine
Grapes:	Grillo
Appellation:	Sicilia DOC
Production area:	Sicily, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	12,5% Vol.

Colour: Straw yellow colour with greenish reflections.

Fragrance: Intense and enveloping aroma of white berried fruits with herbaceous and mineral scents.

Taste: Discreet freshness and flavor give this wine a good balance.

Pairing: It perfectly pairs with fresh fish dishes and shellfish.

VINIFICATION:

Harvesting is done by hand and slightly in advance to preserve the right freshness. The grapes undergo a short cold maceration at a temperature of 8-10 °C and after soft pressing, the must is fermented in stainless steel tanks at a controlled temperature. The Grillo matures for about 4 months in steel containers and finishes its ageing with a few months in the bottle before being put on sale.

