

# 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.

