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GRILLO INSOLIA DOC SICILIA  ORGANIC CERTIFIED

Grillo and Insolia, typical Sicilian white grapes: fruity, slightly aromatic, citrusy, characterized by freshness and lightness that accompanies a fresh summer aperitif without intrusion.

ALCOHOL CONTENT:	12,50%
GRAPES VARIETIES:	Insolia and Grillo
TRAINING SYSTEM:	Espalier
SOIL:	Clayey
PRODUCTION AREA:	Littieri
ALTITUDE:	190 mt.
YIED:	100 q.li/Ha
VINIFICATION PROCESS:	Low Temperature - Soft Pressing
FERMENTATION:	Thermo-regulated
BOTTLE:	Borgognotta 75 cl
STOPPER:	Natural Cork
CONSERVATION:	14°c Away form direct sun light
SERVING TEMP:	12°c