

IL SALINARO GRILLO SICILIA DOC

Salinaro, from the name of the salt pans that dot the coast, whose breezes give a great richness of flavour to the grapes. A fresh and balanced white wine made from Grillo grapes.

GRAPE VARIETY

Grillo

TERRITORY OF ORIGIN

Salinaro Estate, vineyards area
Petrosino - Province of Trapani

TERROIR

Soil composition: calcareous and sandy soil, belonging to the red soils of the Mediterranean; it has a good balance between air and water in the soil, besides a rich water reserve.

Altitude: altitude zero above sea level.

Climate: located at 800m from the sea, it is an area which enjoys the mitigating effect of sea breezes which reduce the maximum temperatures.

VINIFICATION AND AGEING

Harvest period starting from mid-August.

Reductive vinification with soft pressing and following long fermentation at low temperature. 4 months of ageing in steel.

TASTING NOTES

Colour: straw-yellow with greenish reflections.

Aroma: delicate aromas of citrus blended with herbaceous notes and slight hints of peach and green apple.

Flavour: intense, moderately warm with a pleasant softness.

PAIRING

Perfect pairing with all pasta dishes and main courses with fish, but also surprises with pasta with pesto. Serve at 8°-12°C.

ALCOHOL CONTENT

13,5% by Vol.

SIZE

75 cl

