



IL SALINARO GRILLO

WHITE 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

100% Grillo

TERRITORY OF ORIGIN

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 800 m 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.

Bouquet: Fine scents of citrus fruits blend with strong floral notes of orange blossoms and almond.

Flavour: fresh and balanced, with notes of grapefruit, citron and lemon, softened by hints of vanilla.

PAIRING

Grilled fish steaks and fried fish. Serve at 8°-12°C.

ALCOHOL CONTENT

12,5% by Vol.

SIZE

50 cl / 75 cl