

Bonincontro Grillo



DESCRIPTION

Grillo is a straw yellow wine with a fine and persistent bouquet.

The pleasant and vibrant acidity accompanies an aromatic and persistent fruit.

Ideal with fries or fish based roasts, it should be served at 10-12 ° C.



CLASSIFICATION

D.O.C. Sicilia

VINEYARD LOCATION

Hyblean Hills

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

100% Grillo

TRAINING SYSTEM

Guyot

AGE OF VINEYARD

10 years

YIELD PER HECTARE

80 Q.

VINIFICATION

12 h crio-maceration on marcs, beginning of fermentation at low temperature in steel, end of fermentation in French oak tonneaux

AGEING

3 months in tonneaux, 3 months in steel and 6/9 months in bottle

ALCOHOL

14% vol.

SERVING TEMPERATURE

10° - 12°