



Feudi del *Pisciotto*

GRILLO – CAROLINA MARENGO



Grillo is perhaps the least known of the Sicilian varieties, though in no way inferior to those more widely recognised.

Its notes of pear and apple-quince make it instantly recognisable and noteworthy.

Wine Spectator – 91/100 (2007)

Denomination: IGT Sicilia

Yearly bottle production: 8.000

Grapes: 100% Grillo

Vinification: in steel

Ageing: in barriques – 50% new and 50% used

Type of ground: medium mixture tending to sandy

Vineyards Height: 250 mt a.s.l.

Production area: Niscemi (CL)

Serving Temp. : 14°

Alcohol degree: 13

Taste: complex aroma of fresh fruits and typically Mediterranean floral notes

Food: fish and shellfish and white meats.

Excellent as appetizer



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