



NATURALMENTE **BIO**

GRILLO



DENOMINATION

Sicilia
Denominazione di Origine Controllata

WINEMAKING

Cold maceration of the destemmed grapes in stainless steel vats at a controlled temperature for 4-12 hours. Soft pressing of the grapes, static clarification of the must. Fermentation in oak and acacia tonneaux at a controlled temperature.

REFINEMENT

In stainless steel on lees with 2 battonage a day. 2 months aging in the bottle.

WINEMAKERS NOTES

The Grillo vines have always been the flagship of our vineyards. For Grillo we have chosen the highest hill to enhance its freshness and aromas. Intensity and elegance are the mix of this wine. Its olfactory and gustatory panorama is ample, maintaining its innate finesse.

PAIRING

The wonderful pastas that combine fish and vegetables are the favorite combination of cricket. exciting as it manages to wedge, exalting them, among the most varied and delicate flavors.

Alcohol 13% vol.

www.carusoeminini.it

