ZAGRA

Sicilia DOC Grillo



***Grape variety*:** Grillo
Appellation: Sicilia D.O.C Grillo
Produced in: Contrada Biddine Soprana e Biddine Sottana, Acate (RG), Eastern Sicily
Type of soil: 1 of 7 soils. Yellow soil, sandy clay structure.
Agriculture: certified organic
Methods of growth: espaliers and cord, 5.000 plants/hectare
Harvest period: August
Aging process: steel vats and 4 months in bottle
Color: bright, straw-Colored yellow
Aroma: complex with distinctive aromas of white flowers and minerals.
Flavor: large, velvety but alive, with great structure and persistence boasting strong flavor and minerality.
Best paired with: seafood, fried fish and vegetables, tempura, vegetable caponata, marinades.
Serve at: 10°- 12°C (50°-54°F)

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