



Bacaro

Grillo
Sicilia DOC

Vintage: 2018

Bottle capacity: ml 750.

Varieties: Grillo.

Production Area: Sambuca di Sicilia (AG).

Vinification: Indigenous grapes of Sicily. After a soft pressing, strictly in reduction, the must is fermented at low temperature to enhance the aroma of this wine. Ageing in stainless steel.

Idea of the Wine: Wine made for young drinkers, with enough experience, that are seeking good value.

Sensory Features: Wine straw yellow, dry, fresh, slightly tannic, floral with hints of exotic fruit. Suitable for light first courses, fish and soup. Excellent aperitif.

Best Served with: Excellent with to serve with fish dishes (crab), light risotto, cous cous and fish soup. Great with smoked fish.

Serving Temperature: 12°C.

Alcoholic Content: 12%.

