

SALINARO GRILLO

Bianco IGT



Salinaro, from the name of the salt pans that dot the coast, whose breezes give a great richness of flavour to the grapes. A fresh and balanced white wine made from Grillo grapes.

GRAPE VARIETY

100% Grillo.

TERRITORY OF ORIGIN

Petrosino – Province of Trapani.

TERROIR

Soil composition: calcareous and sandy soil, belonging to the red soils of the Mediterranean; it has a good balance between air and water in the soil, besides a rich water reserve.

Altitude: altitude zero above sea level.

Climate: located at 800 m from the sea, it is an area which enjoys the mitigating effect of sea breezes which reduce the maximum temperatures.

VINIFICATION AND AGEING

Harvest period starting from the second decade of August. Reductive vinification with soft pressing and following long fermentation at low temperature. 4 months of ageing in steel.

TASTING NOTES

Colour: straw yellow.

Aroma: Fine scents of citrus fruits blend with strong floral notes of jasmine and orange blossoms.

Palate: fresh and balanced, with notes of grapefruit, citron and lemon, softened by hints of vanilla.

PAIRING

Grilled fish steaks and fried fish. Serve at 8°-12°C.

ALCOHOL CONTENT

13% by Vol.

SIZE

50 cl / 75 cl

