

TARENI GRILLO

WHITE DOC

A clayey sandy soil produces this elegant white wine with intense citrus and floral notes.

TARENI



GRAPE VARIETY

100% Grillo

TERRITORY OF ORIGIN

Mazara del Vallo, Province of Trapani

TERROIR

Soil composition: clayey and sandy of the red Mediterranean soil, huge water reserve.

Altitude: 150m above sea level.

Climate: the area is situated in the immediate hinterland of the coast, undergoes wide temperature ranges which are mitigated by the wind.

VINIFICATION AND AGEING

Harvest from the 2° week of August. Vinification with a long low temperature fermentation. Refine 4 month in stainless steel

TASTING NOTES

Colour: straw yellow.

Bouquet: Fine aromas of citrus fruits accompanied by notes of jasmine and orange blossoms.

Flavour: fresh and well-balanced with notes of citron and lemon sweetened by vanilla scents.

PAIRING

Crustacean and shellfish based dishes, goes well with grilled fish. Serve at 8°-12° C.

ALCOHOL CONTENT

13% by Vol.

SIZE

75 cl

