



OR
ANDRERO

Grillo Terre Siciliane igp Mongreno

Wine type: white wine

Wine: Terre Siciliane IGT Grillo

Alc. Vol%: 13

Grape: Grillo 100%

Total production: 50 000 bt

Production zone: vineyards in the area of Mazara del Vallo. Province of Trapani – Sicily.

Vintage period: middle of August

Fermentation: in steel tanks at a controlled temperature of 12/14°C for 12 days.

Aging: once the fermentation is over the wine is conserved in steel tanks at a controlled temperature of 16°C till bottling.

Characteristics:

Colour: bright straw-yellow

Bouquet: pleasant note of exotic fruits

Flavour: smooth, full bodied and balanced

Pairing: fish, soups and white meat

Tasting Temperature: 8°C