



DUCA DELLA ROCCA

Grillo DOC Sicilia



Nome scheda vino Grillo DOC Sicilia 12,5%

tipology wine: Still dry white wine

grapes: Grillo

Production area: The whole of Sicily region is part of this IGT production area.

Soils: In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

Harvest: Within the end of August beginning of September.

Vinification: Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

Colour: Gold yellow

Bouquet: Intense with notes of citrus fruits, sage and green apple .

Taste: Crisp and sapid, round and persistent.

Food pairing: Excellent with seafood and fish dishes, white meat, light and medium-aged cheese.

Serving suggestion: 10-12°C

Alcohol content: 12.50%vol



FOOD & WINE IMPORTERS SINCE 1983