

MESSER DEL FAUNO



Sicilia DOC Grillo

Production area: SICILY

Alcohol content: 12,5% Vol.

Grapes: GRILLO



VINIFICATION

The grapes making this wine come from vineyards of the beautiful island of Sicily. The distinctive fragrance of exotic fruits develops in powerful and rich aromas thanks to the special Mediterranean climate and the unique soil of Southern Italy. Soft-crushed grapes and free-run must are processed at low temperatures, then clarified at controlled temperature. The clean product is filtered and fermented at 10-12°C. When fermentation is perfect the wine is stored in tanks at a constant low temperature before bottling.

TASTING NOTES

Colour: Straw yellow with golden hues that intensify after aging in bottle.

Bouquet: Intense fruity bouquet of ripe peach and pear notes with harmonious almond and honey overtones.

Taste: Crispy and textured on the palate.

FOOD PAIRINGS

Grilled white meats and fish, seafood appetizers, vegetarian first courses.

Service Temperature: 8/10°C.

CURIOSITY

Grillo is a white Italian wine grape variety which withstands high temperatures and is widely used in Sicilian wine-making. Its origins are uncertain, but it may have been introduced into the island of Sicily from Puglia.

