



Villa Grisa *Vini di Sicilia*



Calù grillo

Grape variety

Grillo Sicilia

Denominazione di Origine Controllata

Vinification

Soft pressing, controlled fermentation at 14 - 16 ° C. in stainless steel, the must is fermented at low temperature to enhance the flavors.

Aging

Matured for 5 months in stainless steel tanks, and subsequent aging in bottle.

Tasting

Fascinating color, brilliant golden yellow, fresh extensive with notes of almond, white melon, with delicious citrus notes. Well-balanced acidity and softness make it a wine with very distinct personality.

Serving

Appetizers, seafood, fish soup, pasta with sardines, grilled fish, seasoned cheeses and white meats.