

VILLA CARUMÈ ORGANIC GRILLO DOC SICILIA 2020



WINEMAKING NOTE

Extremely soft pressing with membrane press, followed by static clarification of the musts and fermentation at controlled temperatures (16-17°C) in stainless steel tanks. Aged for 4-5 months in stainless steel 'sur lie', then in bottle for at least 2-3 months.

APPEARANCE, AROMA & TASTING NOTE

Bright golden yellow in colour, the nose is intense and elegant, with scents of blossom and citrus, and the palate is round and fruit-forward. This would pair excellently with fish courses.

WINE INFORMATION

Country:	Italy
Region:	Sicily
Sub Region:	DOC Sicilia
Wine Type:	White Wine
Producer:	Villa Carumè
Wine Name:	Organic Grillo DOC Sicilia
Vintage:	2020
Principle Grape (%):	Grillo (100)
Organic Wine:	Yes
Closure:	Cork
ABV (%):	12.50
Winemaker name:	Lorenzo Landi
Bottle Size:	75cl
Case/Pack Size:	6x75cl