CUMMO

BIO GRILLO

Grape Varieties

Grillo from organic farming

Designation
DOC Sicilia

Type of Soil
Medium texture

Training System
Espalier with average yield of 50 - 60 quintals/h

Harvest
Mid-September

Winemaking Method
Fermentation at controlled temperature and cold maceration for 12-14 hours

Ageing
In stainless steel tanks

Straw yellow

Intense with hints of citrus and orange blossom

Elegant, harmonious and velvety

Alcohol Content
13,5% alc/vol.

Serving Temperature
12 -14 °C

Food Pairing
Great with fish dishes

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