

NICOSIA

BIO VEGAN GRILLO

ORGANIC AND VEGAN WHITE WINE • SICILIA DENOMINAZIONE DI ORIGINE
CONTROLLATA



Produced with carefully selected Grillo grapes, an organic and vegan wine that reveals the authentic expression of this precious Sicilian grape variety. With a brilliant straw-yellow colour, has a fragrant bouquet of floral and citrusy notes, featuring hints of aromatic herbs. On the palate it reveals great freshness and savoriness, with a full and lingering taste.

Grape varieties	Grillo 100%
Alcohol content	12,5% vol.

Production area: Tenuta Bonincontro - Vittoria (RG)

Vineyards

sandy soil, situated at approximately 200 m above sea level.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in early September.

Maceration and fermentation: after destemming, the grapes are pressed softly; the juice is left to ferment at a controlled temperature of 15-18°C for approximately 15-20 days.

Ageing: only in stainless steel vats, with a short stay in the bottle for about 2 months.

Tasting notes

Color: brilliant straw-yellow colour.

Nose: complex with floral and citrusy notes, and hints of aromatic herbs.

Palate: a fresh, sapid and lingering taste.

Food Pairings: excellent with grilled vegetables, salads and vegetarian dishes.

Serving temperature: 10-12°C.

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ANNOTATIONS
