

Intri go

Grillo D.O.C. Sicilia

Intrigo

www.rinomatatombacco.it



Grape variety 100% Grillo

Origin Sicily Region

Winemaking

Grillo grapes are harvested during the first two weeks of September; the perfectly ripe and healthy grapes are taken to the winery to be crushed, de-stemmed, macerated and gently pressed in order to obtain a complete and optimally coloured must; the must is aired and then dynamically clarified, this operation is called flotation. The resulting clear must is cooled down to 16-18°C and then selected yeasts are added in order to produce fermentation. When finished, the wine is cooled down to 12-14°C and after 10-12 days the first transfer of the wine is carried out. Piantaferro Grillo is kept at a controlled temperature until bottling.

Storage and ageing

must be stored in a cool place, preferably in the dark, in order to preserve its smell and taste characteristics.

Colour

bright yellow, full of elegant and lively golden notes.

Bouquet

deep, clear, elegant. Ripe fruit sensations emerge, accompanied by enchanting notes of thyme and Mediterranean spices.

Flavour

fresh, dry, full-bodied, fruity, perfect harmony between the sour note and the alcoholic softness, good persistence on the palate and aftertaste. Excellent taste and smell correspondence.

Alcohol content 12% vol.

Optimal serving temperature 12-14°C

Gastronomic matches

Grillo is a versatile wine in terms of gastronomic matches with fish dishes. In fact, it goes well with raw or cooked fish appetizers, as well as with Sardinian warbler and baked fish, excellent with sea bass.

Packaging

in 75 cl bordolese bottles in boxes of 6.