



BIANCO DEI MULINI

VARIETY

Grillo

PRODUCTION AREA

Western Sicily (Stagnone of Marsala)

SOIL

Mixed composition, siliceous-calcareous

ALTITUDE

s.l.m.

VINEYARDS

Vertically trellised with a medium-high density of plants per hectare (4.000 plants)

CLIMATE

Insular, with mild winter and hot, dry summer

HARVEST

Manual

VINIFICATION

Soft pressing with membrane presses. Fermentation at low temperature around 14° - 15° C

WINE AGING

Under controlled temperature

FINAL AGING

In bottle at controlled temperature

TASTING

An intense and brilliant straw-yellow color with green glares, a delicate fruity and floral fragrance, of a good intensity and complexity with Mediterranean flavours.

Wide taste, full-bodied

ALCOHOL CONTENT

12,5% vol.

SERVING TEMPERATURE

8° - 10° C

FOOD AND WINE PAIRING

Ideal with seafood, shellfish, fondue, hors d'oeuvres.

Make a nice aperitif

CONSERVATION

Store in a cool location (13° - 15° C) away from sunlight

DURATION

To be drunk young, within two years