Terra delle Cicale - Grillo

Sicilia DOP Grillo
White wine

Vintage
2022

Alc. vol%
12, 5

Residual sugar g/l
3, 5

Total acidity g/l
6

Grape
Grillo 100%

Content
750 ml, 1500 ml

Location
Vineyards in the province of Trapani

Colour
Light straw-yellow

Aroma
Elegant notes of tropical and citrus fruit

Taste
Smooth, dry, fresh and pleasantly sour

Pairing
Best enjoyed with fish dishes, seafood and white meat

Serving temperature
8-10°C

Vinification
Fermentation in steel tanks at a controlled temperature for 15 days

Ageing
Once the fermentation is over the wine is conserved in steel tanks at a controlled temperature of 16°C until bottling

Indications about allergens
Contains sulphites
GMO free
Revisione 01: 01/01/2021

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750 ml

GTIN-13
8017868001065

Closure
cork

Download bottle photo

- Terra delle Cicale_Grillo_472x1772px.zip (344.6 KiB)

Box 6 bottles

GTIN-13
8017868001102

Boxes/layer
21

Boxes/pallet
105

Kg/box
7, 8

Kg/pallet
845

1500 ml

Article no.:
1257

GTIN-13
8017868001072

Closure
screw cap

Box 6 bottles

GTIN-13
8017868001485

Boxes/layer
12

Boxes/pallet
48

Kg/box
13, 5

Kg/pallet
675