



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



GRILLO

DOP (Denominazione di Origine Protetta) Sicilia

Grapes used: Grillo.

Harvest: Mid-September.

Bottling: Single batch.

FERMENTATION

Method: Temperature-controlled soft-pressing, in stainless steel tanks.

Temperature: 18°C.

Duration: 8 days.

Malolactic: No.

TASTING NOTE

Golden yellow color. Mouth-filling and complex on the palate.

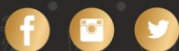
The bouquet foregrounds almond notes and floral echoes.

ACCOMPANIMENT

Serve chilled at 13°-14°C. Works well with all flavorsome fish dishes, including mixed grills, large fish and shellfish. Excellent with shellfish and soft cheeses.

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Varietal