



ARIDDU GRILLO IGT SICILIA 2008 MAGGIO VINI

production area: Vittoria, (R.G.) Sicily, Italy

altitude: 70 m o.s.l.

vineyard orientation: north-south

soil location: sloped

varietal: 100% Grillo

soil composition: red sandy soil

harvest: beginning of September

vinification: Crio - maceration for 12 months with berry skin and fermentation at 16 C.

cellaring: in stainless steel tanks for 3 months

refinement: in bottle for two months

alcohol content: 12,5%

serving temperature: serve at 10 C.

culinary suggestions: raw fish, shellfishes, white meats, salads

WINE CHARACTERISTICS

colour: strong yellow

bouquet: deep and fruity

palate: well balanced with a good structure

Case format: 6 bottles

Licencee price per bottle \$ 19/ Case \$ 114

Final retail per bottle \$ 20/ Case \$ 120

VINUM
NOVUM