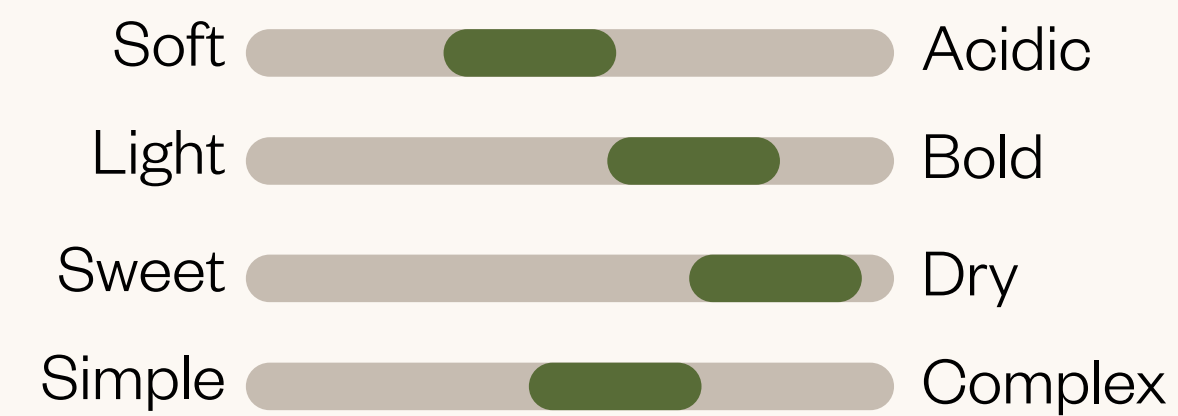


Aria Grillo by Costantino

TYPE	Fresh white
VINTAGE	2021
VOLUME	75 cL
ALC. CONTENT	13 %

Wine profile



Tips to enjoy

FOOD PAIRING
Excellent with fish couscous, sardines, baked sea bream, fresh cheeses, risotto with porcini and white meat

SERVING TEMPERATURE
10 °C

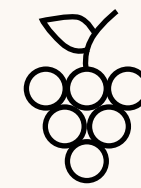
AGING POTENTIAL
5 years

Tasting notes

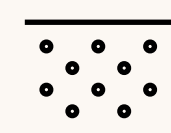
NOSE Bouquet of floral blossoms and peach

MOUTH Feeling of freshness and flavor with subtle notes of honey. Medium finish with good minerality

Vineyard and vinification



GRAPE VARIETIES
Grillo



TERROIR
Calcareous clay



TERRAIN AND ELEVATION
By the sea 200m



LOCATION
Partinico, Palermo, Sicily

VINEYARD
Organic cultivation, harvested by hand in the first week of September

VINIFICATION
Maceration for about 6 hours, soft pressing and fermentation at controlled temperature in stainless steel tanks.

MATURATION
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