



c a n t i n e

**F I C I****CLASSIFICATION:**

Terre Siciliane Protected Geographical Indication

**ORIGIN:**

Western Sicily

**GRAPE:**

100% Grillo

**PERIOD OF HARVEST:**

In mid-September, with careful selection of grapes.

**VINIFICATION:**

The grapes are destemmed, gently crushed and left to macerate in stainless steel tanks for about 4-6 hours at a controlled temperature of 4 ° C. Then follow soft pressing, cold settling and controlled fermentation at 16 ° 18 ° C. The wine is left to mature for a certain period in tanks, before being bottled.

**ALCOHOL:**

13% Vol.

**COLOR:**

Straw yellow

**AROMA:**

Floral with strong scents of exotic fruits

**FLAVOUR:**

Pleasantly fresh and fruity

**SERVING TEMPERATURE:**

8 ° -10 ° C.

**PAIRING:**

Excellent with fish soup, grilled fish and shellfish

BÆLIO FICI  
IGP GRILLO  
TERRE SICILIANE