



## GRILLO 'ROCCE DI PIETRA LONGA' - ORGANIC

Sicily, Italy  
Centopassi



[www.centopassisicilia.it](http://www.centopassisicilia.it)

### Method & Production

Manual harvest occurring in the second half of August. Fermentation is done at a controlled temperature for 45 days. The wine is then transferred to steel vats for nine months of maturation on its lees before bottling.

### Tasting Notes

Gold colour. Aromas of yellow peaches, ripe citrus fruits, mimosas, raw hazelnut and light fume' notes. Structured and soft with vibrant acidity and minerality.

### Food Matching

Grilled jumbo shrimps.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
CP0224	Grillo 'Rocce di Pietra Longa' - Organic	Grillo	2024	13.0%	Cork	6x0.75lt	Yes	No	No	No