



## GRILLO 'ROCCE DI PIETRA LONGA' - ORGANIC

Sicilia, 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> |  |               |         |         |              |           |         |            |       |         |
| CP0223            | Grillo 'Rocce di Pietra Longa' - Organic | Grillo        | 2023    | 13.0%   | Cork         | 6x0.75lt  | Yes     | No         | No    | No      |