



GRILLO 'ROCCE DI PIETRA LONGA' - ORGANIC

Sicilia, Italy
Centopassi



www.centopassisicilia.it

Method & Production

Manual harvest occuring 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
White Wine										
CP0224	Grillo 'Rocce di Pietra Longa' - Organic	Grillo	2024	13.0%	Cork	6x0.75lt	Yes	No	No	No