



GRILLO - ORGANIC - BIODYNAMIC

Sicily, Italy

Marco e Rosa



Method & Production

Hand-harvested Grillo grapes from the estate vineyards in Marsala, picked in late August. Fermented in stainless steel using selected yeasts, followed by two months' ageing in tank. Filtered and fined before bottling, with a further month of bottle refinement prior to release.

Tasting Notes

A bright, expressive Grillo, with crisp citrus, tropical fruits and soft floral tones. Fresh, zesty and lightly saline, with a beautifully balanced finish.

Food Matching

Seafood and chicken dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
MC0125	Grillo - Organic - Biodynamic	Grillo	2026	12%	Cork	6x0.75lt	Yes	Yes	No	No