



VACCARO

BIO

GRILLO - VINO BIOLOGICO

YEAR 2024

CLASSIFICATION DOC SICILIA

VARIETIES 100% GRILLO

ALCOHOL BY VOLUME 12,5%

PRODUCTION ZONE SALAPARUTA 150 aslm, southeast aspect.

TERRAIN Alluvial and deep soils, medium texture. Good content of organic matter.
Training and pruning: Upwards-trained vertical trellis, guyot
Yield per hectare: 8000 kg per hectare.

VINIFICATION Grillo is vinified in steel for 20 days at a temperature of 11-12°C. This allows slow fermentation to obtain the typical expression of the variety.

PAIRINGS It pairs perfectly with fish dishes.

PHILOSOPHY OF THE LABEL The Vaccaro bio line is born from the need to blend a conscious, ethical and sustainable lifestyle in a virtuous symbiosis between man and environment. A choice that allows us to offer high quality wines that enhance the aromas of the grapes and the varietal characteristics.

OF THE LABEL This is our way of finding harmony with nature and affirming our love for the aromas and flavors of a pristine, uncorrupted land from the insane actions of humans: we cultivate respect for the land to leave it unchanged for those who, after us, will follow in our footsteps.

TASTING NOTES Greenish yellow. On the nose there are notes of citrus fruits, in particular grapefruit and lemon. On the palate the wine is fresh and has a good body with an important acidity.

PACKAGING

CAPACITY BT 750ml

EMPTY BOTTLE WEIGHT 550G

BOTTLE PER BOX 6

GROSS CASE WEIGHT 8.1 KG

PALLET SIZE 80 x 120 CM (EUR)

BOXES PER PALLET 105 (21 for layer)

EAN COD 8032754901892

