

ALLUMEA

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ALLUMEA SICILY DOP GRILLO CHARDONNAY

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TECHNICAL DETAILS

The Estate

Selected Organic vineyards in the province of Palermo, on the southern Italian island of Sicily.

Wine Making

Manual harvest occurs in the middle of August for the Chardonnay. The Grillo grapes are harvested approximately 2 weeks later, around early September.

Food Suggestions

Pairs well with salads and white fish.

TASTING NOTES

The wine has an elegant pale yellow hue, with a bouquet reminiscent of pineapple and lemon. The palate is fresh and crisp, with a great minerality and a long and lingering finish. Perfect on its own or to accompany white meats, fish, pasta with white meat sauces. This dry, very luscious new organic white is now available here in the US

Grillo & Chardonnay grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Screw-Cap
- Organic
- ABV%: 12.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

