

# TENUTE ORESTIADI TENUTE ORESTIADI SICILIA GRILLO

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## TECHNICAL DETAILS

### The Estate

In the heart of Sicily we produce wines with the aim of tracing routes that unite the people of the Mediterranean. Ours is a young company that collects and vinifies the best grapes grown on the island: from the Belice Valley to the slopes of Mount Etna. The Gibellina area,

### Wine Making

A 100% Grillo, an authentic and identifying interpretation of the main vine of Western Sicily, grown on the vineyards of the hilly countryside of Gibellina, 300 meters above sea level. Manual harvest at the end of August, soft pressing and light maceration in contact with the skins, to express the full aromatic potential. Finally, aging in stainless steel for three months, with a further two in the bottle.

### Food Suggestions

Excellent as an aperitif or throughout the meal. It goes well with fish-based first courses (spaghetti allo scoglio, fettuccine with sea urchins), but also with grilled bluefin tuna and mussel soubise. Recommended with aged cheeses (primo sale, pecorino).

### [2023 Shelf Talker](#)

## TASTING NOTES

Il Grillo from the "I Contemporanei" line is characterized by a complex bouquet of tropical fruit and Mediterranean citrus fruits. The sip flows pleasantly, with a slightly savory finish that tickles the palate.

### Grillo grape blend.

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## VINTAGE DESCRIPTION

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

[TENUTEORESTIADI.IT/EN/IDENTITY/ESTATES-ORESTIADI/](https://tenuteorestiadi.it/en/identity/estates-orestiadi/)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

