

# VILLARINI

## VILLARINI SICILIA GRILLO

SICILIA • SICILY • ITALY • EUROPE

### TECHNICAL DETAILS

#### The Estate

Villarini is produced by Icon Wines, a close cooperation between ViniMundi and a number of carefully selected local, organic wine producers around the world, with the explicit target to supply the best possible quality at any given price point.

#### Wine Making

The grapes for Villarini Grillo are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 17-18 °C (62-64 °F), in stainless steel tanks. The wine is then stored at 18-20 °C (64/68 °F) in steel tanks until the bottling time.

#### Food Suggestions

Pairs well with fish, seafood, white meat and antipasti, as well as salads.

### TASTING NOTES

Villarini is produced by Icon Wines, a close cooperation between ViniMundi and a number of carefully selected local, organic wine producers around the world, with the explicit target to supply the best possible quality at any given price point. Together we aim at producing wines that both reflect the local traditions and terroir, but also the use of modern winemaking. Lively & Refreshing. Ripe melon, hints of gooseberry and fresh mint. Aromas of apricot & mango balanced with citrus notes. Fruity and invigorating.

**Grillo grape blend.**

SCAN >>

More About  
This Wine



### VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc)
- Organic
- Vegan
- ABV%: 12.5
- Class: White

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

