

GRILLO DOC SICILIA RISERVA "GUARDIANI DI ARALTO" - BAGLIO ORO

Vinification: After destemming, the bunches are selected on a sorting table and subjected to a prolonged cold maceration on the skins (around 6-8°C). This is followed by a gentle and gradual pressing of the grapes, concluding the process with a slow alcoholic fermentation in newly-used barriques. The wine ages on the fine lees for 6 months, then spends another 6 months in steel vats. After this process, the wine is bottled and aged for 3 months before being released for sale.

Tasting Notes: The wine is a crystalline, intense straw yellow. On the nose, it has strong aromatic notes, with distinct notes of white peach and exotic fruit Balanced, intense, and persistent on the palate, it goes well as an aperitif, ideal with all fish and white meat dishes.

Style	Medium Body Balanced White
Category	White
Producer	Baglio Oro
Country	Italy
Region	Sicilia
Grape Variety	Grillo
Barrel	6 Months
Vintage	2018
Alcohol Content	13,5%
Food & Wine Matching	White Meats
Bottle Format	750 ml
Appellation	Sicilia Doc Riserva
Organic & Biodynamic	No

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