

GRILLO SICILIA DOC "DEI RESPIRI" - BAGLIO ORO

Vinification: The grapes are harvested manually during the coolest hours of the day. After destemming and a prolonged cold maceration on the skins, the grapes are gently and gradually pressed, followed by a slow, temperature-controlled alcoholic fermentation. The wine ages in stainless steel vats, preserving the distinctive characteristics of the grapes. It then completes its maturation in the bottle for at least two months before release.

Tasting Notes: Pale yellow with a hint of green defines the colour of the Grillo. It has an intense and delicate aroma. Intense notes of thick-skinned lemon, mandarin orange, and white peaches make an immediate impression. On the palate, this elegant wine offers a surprisingly aromatic spiciness. The robust citrus fruit is reflected in a playful freshness that blends perfectly with the full and juicy fruit of Sicily, the white peach. Very balanced and elegant.

Producer	Baglio Oro
Country	Italy
Region	Sicilia
Grape Variety	Grillo
Vintage	2023
Alcohol Content	12,5%
Food & Wine Matching	Seafood
Bottle Format	750 ml
Appellation	Sicilia Doc
Barrel	No Barrel
Organic & Biodynamic	Sustainable Quality