



Molino A Vento Grillo BIO

Italia, Sicilia

Klassifikasjon: DOC

Type: Hvitvin,

Produsent: Tenute Orestiadi

Om produsenten:

This is the beginning of the story of **Tenute Orestiadi**, born in 2008 in the heart of the Belice Valley, in Gibellina, Sicily, where perfumes and Mediterranean colors intertwine with myth and art. After the 1968 **Belice earthquake**, the entire valley became the center of cultural exchange and dialogue for the Mediterranean area, transforming the arduous times into energy after a historically and economically complex moment.

Vinifikasjon / Produksjonsmetode: Aging in stainless steel tanks for 3 months and 2 months in bottled before release

Om produktet: "In the sunny Sicilian hills we produce this elegant Grillo made only from grapes from organic farming. A wine rich in minerality and sapidity, full of refined flavours and aromas of Sicilian citrus fruits."

Farge: Straw coloured with olive green hues

Duft: Displays a complex mix of mediterranean citrus

Smak: On the palate it's elegant and sapid. Excellent balance.

Druer / Råstoff: 100 % Grillo

Alkohol: 12,5 %

Passer til: 🐟 🍷

Grilled red tuna, mussel souté, marinated red mullet fillets, baked amberjack.

Vectura nr: 149051

EPD nr: 5251947

Størrelse: 750 ml

Emballasje: Glassflaske

Antall per kasse: 6