



CONSOLI®

VINI DAL 1920

It is impossible to talk about Sicily without mentioning a grape variety that has been stunning the whole world since 1800 with its aromatic and smooth taste. Grillo is Sicily's most famous grape variety; on this island it has found its ideal habitat. Grillo's history is marked by an important and (un)lucky event: it was planted to replace all the vineyards that had been devastated by a phylloxera epidemic and it soon spread all over the island. It is especially widespread on the Western coast, where it has found a perfect “terroir”, characterized by a climate that alternates hot days and cool nights and by the proximity to the sea that make the grapes more savoury and sapid.

NOBILTERRA

GRILLO

Protected Geographical Indication

Grillo vines perform best in sandy soil and sunny areas. They are usually espalier-trained. The grapes are generally hand-picked in the coolest time of day. After de-stemming and extended cold maceration, the grapes are pressed gently. Then there's the fermentation process that takes place in stainless steel tanks. At the moment of bottling the wine still has all the properties of the grapes it is made from.

It is made exclusively from Grillo grapes.

ALCOHOL CONTENT

13% vol.



SERVICE TEMPERATURE

10° - 12°C.

ORGANOLEPTIC ANALYSIS

Bright and shiny, straw-blond with a green hue. Its bouquet is fruit-forward with notes of white peach and grapefruit that, combined with herbal and floral aromas, are a perfect representation of the typical scents of this grape variety. It feels smooth and nicely savoury to the palate. It has an elegant and harmonious finish.

FOOD PAIRING

This full-bodied and strongly aromatic wine is a perfect match for fish-based dishes, shellfish and seafood