

DOPPIO PASSO



GRILLO

SICILIA DOC

The search for the perfect Doppio Passo white wine ended in Sicily: it is here that selected vineyards provide the perfect grapes. The wine is impressively fresh and fruity with balanced aromas of yellow fruits and citrus notes

INSPIRATION

Being Italian means a lot more than simply belonging to a nation. It is a way of thinking, living, eating, creating, drinking: it is about living well and celebrating all aspects of life, appreciating the beauty of things that surround us. And that is what Doppio Passo is all about: the simple pleasures of life that tastes even better when enjoyed together.

VINIFICATION

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

REGION

Sicily, "the land of the sun", is blessed with a Mediterranean climate along the coasts while the inland areas have moderately cold winters and hot summers.



Grapes: Grillo

Appellation: Sicilia DOC


Storage Time: 2 years


Serving Temperature: 10-12°C

Alcohol Content: 12,5% vol

 + Subtle straw yellow colour.

 + Distinctive fruity bouquet.

 + Full bodied fruit flavours with refreshing, tart undertones.

 + Goes well with fish, seafood and poultry, as well as with antipasti, salads or vegetarian dishes.