



ANDREAS MAZZEI

GRILLO DOP – L'AMANTE

Grillo is certainly one of the protagonists among Sicilian white wines, it impresses with its long-lasting finish and its elegance. The wine enchants like a lover (translated L'AMANTE) with its unique scents and expressive taste. A wine with a strong and rich character. It has a delicate bouquet of fine notes of tropical fruits. On the palate it is determined and authentic, an unforgettable wine experience.

Grape: Grillo 100%

Alc. Vol. %: 13,5

Vintage: 2025

Residual sugar g/l: 5,0

Total acidity g/l: 6,3

Region: Sicily

Production zone: Vineyards in the province of Trapani

Capacity: 750ml

CHARACTERISTICS

Vinification: Short crio-maceration of the skins, then fermentation in steel tanks at a controlled temperature

Aging: Once the fermentation is over the wine is conserved in steel tanks at a controlled temperature of 16°C till bottling

Yield per ha: 9000kg

Colour: Bright straw-yellow with greenish reflections

Bouquet: Important notes of exotic fruits, peach and pineapple

Flavour: Smooth, structured and elegant

SERVING SUGGESTIONS

Best enjoyed with soups, grilled fish plates and white meat.

Serving temperature 8 °C



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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V04005A
GTIN-13 bottle	8017868004714
GTIN-13 carton	8017868005902
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	17
Cartons/pallet	102
Kg/carton	8,4
Kg/pallet	884

Contains sulphites

GMO Free

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