

DOPPIO PASSO



GRILLO ORGANIC

SICILIA DOC

Doppio Passo Grillo Organic owes its fresh and fruity taste to ripe Grillo grapes, a fascinating grape variety that Sicily is famous for. The grapes are grown according to strict organic guidelines and give this Bio Grillo D.O.C. mild freshness and a high density of taste.

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: 8-10°C

Alcohol Content: 12,5% vol

 • Bright yellow with light green tones.

 • Ripe melon, hints of gooseberry rounded off with fresh mint.

 • Yellow fruit aromas of apricot and mango balanced with invigorating citrus notes, harmonious.

 • Ideal with fish, seafood, white meat and antipasti, as well as salads.