



# PARTHENIUM GRILLO

WHITE DOC

## GRAPE VARIETY

Grillo

## TERRITORY OF ORIGIN

Mazara del Vallo, Province of Trapani

## TERROIR

**Soil composition:** clayey and sandy of the red Mediterranean soil, huge water reserve

**Altitude:** 150m a.s.l.

**Climate:** the area is situated in the immediate hinterland of the coast, undergoes wide temperature ranges which are mitigated by the wind.

## VINIFICATION AND AGEING

Harvest from the second week of August. Vinification with a long low temperature fermentation. Refining for 4 months in stainless steel vats.

## TASTING NOTES

**Colour:** straw yellow with greenish reflections

**Aroma:** Fine aromas of citrus fruits accompanied by notes of jasmine and orange blossoms

**Flavour:** fresh and well-balanced

## PAIRING

Crustacean and shellfish based dishes, perfect with pasta dishes

## ALCOHOL CONTENT

13% vol