

SELENE GRILLO



Grape variety	Grillo 100%
Alcohol content	13%
Appellation	D.O.C. Sicilia
Area of production	South-west Sicily; vineyards at Mazara del Vallo. Altitude at sea level; mainly sandy soil; the climate is mediterranean with mild winters and hot summers within a cooling sea breeze all year around.
Terroir	Guyot training system;
Vineyards	Yield per hectare: 100 q/h
Harvest	It takes place at the beginning of august at night time.
Winemaking	After a soft press, the grapes undertake the fermentation at 13°C of temperature for 15 days.
Aging	Then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale yellow colour, Seleno on the nose gives aromas of tropical fruits like yellow melon and mature pineapple along with aromatic smells of dill and rosemary. On the palate, the wine is light-bodied, with crisp acidity, a lovely flinty taste and notes of apricot and orange zest.
Food matching	It goes well with whole fish cooked in the oven, stuffed squid, sea food sauce without tomato. It is amazing also if paired with fat, savoury meats and medium seasoned cheese.
Best to enjoy	In a tulip shape glass at 8-10°C temperature.

Do you know that: Seleno is a character from Giovanni Verga's romance where she is a ballet dancer who has a secret relation with the marquis Alberto Alberti...

Recycle

Stopper: **Organic** Cork FOR51
Capsule: **Plastic** Pvc C/PVC90
Bottle: **Glass** Green Glass GL71



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