



Famiglia
GRILLO

FAMIGLIA GRILLO 1886 ORGANIC RED WINE



History: Famiglia Grillo 1886 is a traditional and organic wine. It is obtained with high quality, hand-picked grapes, left on the plant to get overly matured. This bottle is characterized by a little wood stick and a red shield, which respectively represent the Italian winemakers' labor and an ancient family crest

Appellation: vino da tavola

Method of Production: organic

Grape Varieties: 70% Nero d'Avola, 20% Merlot, 10% Cabernet Sauvignon

Wine-making Technique: Pressing and destemming of the bunches taking care not to break the integrity of the grapes. Subsequent alcoholic fermentation in stainless steel at a controlled temperature of 26/28 degrees.

ANALYTICAL DATA

Alcohol: 14% Vol.

Residual sugar: 11 g/l

Acidity: 5,40 g/l

ORGANOLEPTIC EXAM

Colour: ruby red

Aroma: black and red fruits, vaguely spicy

Taste: well balanced tannin, rather fresh

FOOD MATCHING

Roasted and grilled meat and structured dishes such as melanzane alla parmigiana. Tuna steak.