



## **MIRAL BIO – Grillo Sicilia D.O.C. Organic**

### **SPECIFICATIONS**

<b>Denomination</b>	Grillo Sicilia D.O.C. Organic
<b>Type of Wine</b>	White still wine
<b>Grapes variety</b>	100% Grillo
<b>Production locality</b>	Western Sicily
<b>Altitude</b>	0 – 300 o.s.l.
<b>Yield per hectar</b>	85/90 qt.
<b>Training system</b>	Spurred cordon and Guyot
<b>Harvest method</b>	Handpicked mid August
<b>Vinification</b>	Traditional soft-pressing and maceration at controlled temperature around 15 C. Stainless steel tank vinification.
<b>Bottle type and bottles per case</b>	Conic bottle – 6 units per case
<b>Cases per pallet</b>	108

### **ANALYTIC INFO**

<b>Alcohol content</b>	% vol 13,00
<b>Sugar level</b>	g/L 2,10

### **INFORMATION**

<b>Service temperature</b>	10 – 12°C
<b>Description</b>	Miral is a savoury wine, as grapes mostly come from our vineyards near the coastline facing the Island of Mozia. It's a wine that recalls the Sicilian terroir, the summer breezes and Sicilian citrus fruits.
<b>Suggested food matching</b>	Fish, shellfish, fresh cheese, salami, ham, eggs, risotto, pasta with light sauces, chicken.



### **FINA VINI s.r.l.**

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