



SETTESOLI
COLLEZIONE

Grillo Chardonnay

SICILIA DOC



VARIETY

50% Grillo 50% Chardonnay



SOIL

Grillo prefers medium-textured soils, Chardonnay prefers clayey soils.



HARVEST

The Grillo grapes are harvested between the end of August and the beginning of September, those of Chardonnay at the beginning of August.



VINIFICATION

Fermentation takes place in steel tanks at controlled temperature. The ageing is made in steel tanks and then in bottle for at least 4 months.



TASTING NOTES

Fresh and mineral, with an intense yellow colour with golden hues, this blend envelops with its delicious notes of citrus fruit, honey and papaya.



PAIRINGS

Perfect with tuna and ricotta balls and marinara risotto.



FORMAT

75cl



SERVING TEMPERATURE

10–12 °C



ALCOHOL

12,5% vol



CONSERVATION

3 years

BOTTLE

Size: 75 cl

EAN Code: 8000254004412

Dimensions (height * diameter): 300 * 86 mm

Gross weight: 1350 g

CARTON

EAN Code: 8000254004429

Units per carton: 6

Dimensions (W * D * H): 268 * 175 * 303 mm

Gross weight: 8,1 kg

PALLET

Cartons per layer: 19

Layers per pallet: 5

Cartons per pallet: 95

Pallet weight: 790 kg

Pallet height: 167 cm

Pallet dimensions: 80*120 cm