



Winemakers Import



## Scavone Cantine Gazzarella

: **Grillo DOC**

**Aspect:** yellow color with greenish reflections

**Bouquet:** intense, pleasant, balanced

**Taste:** full and full-bodied

**Alcohol content:** 13% Vol

**Soil:** mixed, mainly limestone and skeletal

**Vineyards:** raised with spurred coal

**Harvest:** by hand, beginning of September

**Vinification:** the pressing of the grapes is soft and the alcoholic fermentation with maceration on the skins takes place at 80°F for about 11 days. After malolactic fermentation, the wine matures for at least 24 months in French oak barrels. Refines 12 months in bottle to complete its evolutionary state enriching its aromas

**Tasting Notes:** highly fragrant bouquet, dominated by the enticing scents of white peach and grapefruit, complemented by subtle undertones of aromatic herbs. On the palate, it boasts a robust and mineral-rich flavor profile.

**Pairings:** particularly suitable to accompany fish dishes

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