



GR

Linea Nino 1981 White

and yellow gold. In suitable soils the crop usually is plentiful. The variety is characterized by a **higher sugar content** compared to other white grapes, resulting in quite high alcohol, in addition to particular organoleptic properties. Although most people would prefer it young and fresh, Grillo also has aging capability.

Grillo is a white Italian wine grape variety that produces **joyful, fruit-driven, fresh, aromatic wines**, excellent to quench one's thirst, a real fun wine. Sometimes you just can't get enough of it...

The grape withstands high temperatures and is widely used in Sicilian wine-making (in particular for making the best Marsala).

The berries are medium large, spherical

This well-made GR is a **sunny wine that bursts of tropical scents** (yellow melon, peach, pineapple), combined with **floral keys**, and with a **good base of acidity** for a fascinating freshness.

Food pairings:

- Aperitif, seafood appetizers
- (vegetarian) First courses, hors d'oeuvre
- Pasta, grilled fish, clam chowder, spinach dishes
- Lightly seasoned cheese
- Poultry, tandoori chicken, green seafood curry