



Vineyards of Italy

BRUNOLAFON
wine selection

Italy, Alagna, Grillo Griari', Blanc

Grillo Griari', Italy



The Alagna winery has approximately 50 hectares of vineyards spread over Marsala, Mazara, Trapani and Salemi. In these areas, it cultivates the native grape varieties: Zibibbo, Nero d'Avola, Grillo, Catarratto, Inzolia and Damaschino; all local grapes that can be cultivated only in Sicily and which require a particular microclimate that can only be found in the province of Trapani. From their own vineyards, the Alagna family produces premium grapes that bring the flavor of nature, sun, and earth straight t

PRESENTATION

The firm produces, ages, bottle and store the wines coming from the local vineyards It has a capacity of 50,000 hectolitres distributed in containers of different kinds: steel, concrete, fibreglass tanks or in large wooden barrels.

LOCATION

Marsala and Mazara del Vallo

WINEMAKING

The harvest of the grapes is usually manual, and the vinification takes place storing them for 3 months carefully in steel tanks before sale, to preserve the natural aromas and flavors of the Grillo grape.

VARIETAL

Grillo 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

To the nose, they offer aromatic notes of citrus, exotic fruit and white flowers, with a slight herbaceous nuance. On the palate, they are generally fresh, with a good acidity and a medium body, which makes them pleasant and versatile.

FOOD PAIRINGS

Grillo is a pure white table wine. Given its versatility, it goes perfectly with fish dishes, seafood, fresh cheeses and salads. Its freshness and aromatic notes also make it a good aperitif.

