





SIZE
0,75 - 1,5 L

CLASSICI & INNOVATIVI

TIMEO

Sicilia DOC


A MOUNTAIN-GROWN GRILLO.


 **GRAPE VARIETY**
Organic Grillo

 **ESTATE**
Pianetto Estate, Santa Cristina Gela, Palermo (PA)

TERROIR AND ELEVATION
Our Timeo grows in mineral-rich, medium-textured, clay soils at an elevation of approx. 650 metres a.s.l.

HARVEST
In the month of September

 **VINIFICATION AND MATURATION**
After the grapes are quality-selected and picked, the berries are gently pressed and the must fermented for 4 months in stainless-steel, temperature-controlled tanks. The wine then matures sur lie in steel for 6 months and in the bottle for an additional 2 or more months.

 **SENSORY PROFILE**
With its pale yellow colour, our Timeo boasts notes of citrus and spring blossoms, edged with impressions of melon, lavender, and broom. The palate is both crisp and smooth, while a mineral-laden progression drives to a long-lingering finish.

PAIRINGS
Timeo will be at its best paired with aperitifs of fish and shellfish, but it also partners well with meat dishes.

 **SERVING TEMPERATURE**
7°C