

JUMMARE

GRILLO Sicilia DOC 2019

Jummare, the Sicilian name of the dwarf palm, is a line of wines, homage to nature and its gifts. It symbolizes in addition our commitment to respect its balance.



Production area: Menfi, Sicily

Vineyards: Our organic Grillo grows on sandy and limestone soils, the harvest takes place between the last days of August and the first 10 days of September.

Vinification: Stainless steel tanks.

Tasting notes: From our organically grown vineyards, comes this mineral and delicate Grillo, bright yellow coloured and bursting with intriguing notes of honey, citrus and melon.

Pairings: It goes best with grilled chicken, seafood and salads.

Format: 75 cl

Serving temperature: 10-12°C

Alcohol content: 12,5% vol

100% ORGANIC 
100% VEGAN 