



## IL CORO di Fondo Antico

Fresh citrus notes from the Grillo grapes strike the nose, enriched by the aromas yielded by the wood. Brisk, rich and persistent, IL CORO is surprisingly elegant in its structure.

**Type:** White

**Denomination:** IGT Sicily

**Grape:** produced from Grillo grapes

**Trellis System:** Espalier with Guyot pruning

**Vinification:** fermentation on the skins in temperature-controlled stainless steel tanks

**Refinement** Ageing in oak and acacia barrels for six months.**Bottle capacity:** 75 cl.

**Alcohol:** 14,5% vol.

**Food pairings:** Its fruity and spicy bouquet, along with its body make it a very special wine to drink with meals or even during a break... with aged cheeses, honey, jams, onions, game, etc..

**Serving temperature:** 50 – 54 °F/ 10-12°C

**Total production:** 3,000 bottles



### Fondo Antico S.r.l. società agricola

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