



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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Registro delle Imprese di Trapani n.16246/1998 – R.E.A. C.C.I.A.A. di Trapani n.130395