

Dalila

SICILIA DOC



From the union between the Sicilian varietal Grillo and the international Viognier, native to the Rhône Valley, comes a harmonious blend that expresses the sunlight and richness of Sicily.

Production area

This aromatic wine showcases the great oenological potential of Sicily, which expresses elegantly fragrant aromas in its white wines. Grillo, a main native varietal of Sicily that for centuries has fed on the richness of the land and the climate of this fantastic island. In this wine, Grillo brings intense, exotic tropical notes of mango intermingled with delicate notes of white flowers and stone fruits. Viognier, a varietal originating in Rhône Valley, flourishes in Sicily.

Grapes Grillo, Viognier

Characteristics

Color: soft yellow with touches of green.

Bouquet: intense nose of tropical fruit and jasmine unites with delicate notes of peach, apricot and citrus, accented by hints of wildflowers and fresh honey.

Flavor: elegant, rich white with a powerful nose that is complemented by vanilla undertones.

Pairings: it pairs well with seafood appetizers, pasta dishes with fish or white meat, grilled fish and medium aged cheese.

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Alcohol content

13%

Serving temperature

50-54°F



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Ratings

SELECTIONS Dalila 20 - 90 PTS. BEST BUY - Kerin O'Keefe - 2021

SELECTIONS Dalila 20 - 89 PTS. - BEST BUY - Wine Enthusiast - 2023

