



*Caruso & Minini*  
TAGÒS  
GRILLO



#### DENOMINATION

Terre Siciliane  
Indicazione Geografica Protetta

#### VINIFICATION

Careful selection of the grapes, picked by hand after being dried on the plant, de-stemmed by hand and maceration with the skin at a low temperature. After being soft pressed, the must is fermented in tonneaux, already used for Timpune. Once the desired alcohol level is reached, the temperature is lowered to stop fermentation.

#### AGEING

4 months in tonneaux where fermentation took place followed by a short stop in stainless steel before bottling.

#### WINEMAKER'S NOTES

The lovely result of a long wait. Bright colour with intense golden reflections, balanced bouquet with scents of fruits and flowers, notes of honey and cinnamon follow. The wine is pleasurable on the palate due to its sweetness, sapidity and softness. Great structure.

#### FOOD MATCHING

It's a perfect dessert wine. It calls either for cheeses or sweets.

#### TECHNICAL DATA

Alcohol 13% vol.

[www.carusoeminini.it](http://www.carusoeminini.it)

