BACCO
WINE & SPIRITS

TONNINO
COSTA DEL PERO
Grillo
Sicilia DOC

VINTAGE 2023

WINERY OVERVIEW

Costa del Pero is one of Sicily's iconic Grillo wines, grown on steep estate slopes with strong day-to-night temperature variation. The vineyard takes its name from a historic wild pear orchard and produces a fresh, precise wine with lifted acidity and generous fruit character.

TECHNICAL INFORMATION

PRODUCER	Tonnino
VITICULTURAL AREA	Poggioreale
VINEYARDS	Southwestern Sicily, Tenuta di Poggioreale and bordering territories
SOIL	Medium-textured, clay-dominant soils
ALTITUDE	180 to 450 m a.s.l.
EXPOSURE	North-West
TRAINING SYSTEM	Spalliera with Guyot pruning, leaving 5–7 buds per shoot
VINE DENSITY	4,000 plants/ha. Vineyard planting 2.50 m x 0.9 m
HARVEST PERIOD	Hand-harvested during the first half of September
VINIFICATION	Following destemming and crushing, the must is cryo-macerated at 4°C for 6–12 hours pre-fermentation, then softly pressed (0.8 atm), cold-settled, and fermented in stainless steel tanks at a controlled temperature of 14–15°C.
AGING	Aged sur lie for 3–4 months in temperature-controlled cement tanks, followed by bottling
ANALYTICAL DATA	Alcohol 12.5% ABV · Total Acidity 6.2 g/L · pH 3.20
SERVING TEMPERATURE	46–50°F / 8–10°C
ALLERGEN INFORMATION	Contains sulfites



TASTING NOTES

Notes of white flowers, peach, pineapple, pink grapefruit, and citrus, with a fresh and flavorful finish.

FOOD PAIRING

Ideal with fish, shellfish, and seafood soups.

