



GRILLO 2018

the grape and the land

Alcamo | Sicily | Italy

Grillo is a relatively recent indigenous grapes from the island of Sicily. It is the child of Zibibbo and Cataratto Bianco Lucido and was originally created to make extremely high quality Marsala wine. It has since gained immense popularity as a dry still white made in a variety of styles. We opt for the most aromatic expression from a vineyard at 400m above sea level with lean marine clay soil. Located at the base of Monte Bonifato, it is blessed with perfect growing conditions for the style Grillo we were hoping for.

the wine

100% Grillo

DOC Sicilia

Grapes were harvested the first week of September, cold macerated for 24 hours to extract maximum aromatics, gently pressed and cold fermented at 55 degrees Fahrenheit for 15 days, and then simply aged for 6 months in concrete tanks.

TA: 6.4 pH 3.15

The pretty aromatics of this wine make it an adept partner for crudo, white fish, and even spicy food.

