

AZIENDA AGRICOLA BIOLOGICA
DI GIOVANNA

GRILLO DOC Sicilia

Zone: Contessa Entellina
Vineyard: Paradiso & Gerbino
Terroir: Limestone, Clay mix
Altitude: 350-400 meters
Yield per Vine: 1,8 kg.
Varietals: 100% Grillo
ABV: 13-13,5% Vol
Production: 30,000 bottles

The Di Giovanna family has been cultivating organic vineyards for five generations in western Sicily, just outside the town of Sambuca di Sicilia. Brothers Gunther & Klaus manage the family's 56 hectare estate and winery where their organic, hand crafted wines are made and bottled. Their wines are made exclusively with their estate fruit and all of their vineyards are certified organic by Suolo e Salute SRL. The wine cellar is nestled in the mountainside of the nature reserve Monte Genuardo, full of wild life and biodiversity.

Wine Description:

This unique example of the native Sicilian Grillo is surprisingly concentrated and powerful, thanks to low yields from a rigorous green harvest. The native grape is very prolific and can be uninteresting and watery without attentive vineyard management.

The Grillo grapes come from the family's Paradiso and Gerbino vineyards where soft rolling hills. The grapes are hand picked under cool morning or evening temperatures, direct press for 8 hours. Fermentation and vinification in stainless steel tank, on the fine lees for 4 months with regular batonage.

The Grillo is comparable to Sauvignon Blanc, yet much more tropical and lacking in green notes. An expressive bouquet of ripe ruby red grapefruit, pineapple and herbs leads to a rich yet bright mouthfeel with a notable acidic core and notes of almonds. Very mineral from limestone rich soils.

Food Suggestions:

This wine is a perfect match for chicken, vegetarian or asian dishes. Also an excellent match for shellfish, octopus and calamari and white fishes.

