

Mbettata

grillo



Denomination

GRILLO Sicilia DOP

Grape variety

100% Grillo

Color

White

Origin and history of the vine

Grillo is a white grape variety widespread above all in western Sicily. Its origin is probably linked to what Baron Mendola wrote in 1874: "white Catarratto seed artificially fertilized with Zibibbo in the flowering of 1869 in my Piana dei Peri vineyard near Favara [...]. He wrote also in 1904 "I bred the common Cataract of Sicily [...] with Zibibbo in order to make a more aromatic Marsala". Initially Grillo found its origin in the area of Marsala and then in the other provinces of the island. Grillo is capable of giving wines of high alcohol content and with a high potential for aging. The best Marsala is produced from Grillo grape.

Cultivation area

The village of Salemi is at 446 m a.s.l., where for thousands of years vine and wine have been the typical elements of territory. The heart of the province with the most vineyards in Italy (Trapani) offers the vine a unique territory in the world capable of transmitting inimitable characteristics and qualities to the fruit. The hilly area and properties of the calcareous or tuffaceous soil combined with the climatic conditions create the ideal conditions for vine cultivation. Sicilian wines are called wines of the sun as grapes are illuminated by the rays of the typical warm sun of Sicily which, once vinified, produce full-bodied wines characterized by a distinct majesty.

In the winery

Grapes 100% biodynamic Demeter

Winemaking

Spontaneous fermentation works with what nature offers every year and entrusts the strength and health of the territory and vineyard getting grapes rich in yeasts, which are essential for fermentation in the winery. Spontaneous fermentation is the key condition for the production of a wine capable of giving back the authentic flavors typical of the territory.

SULFITES LIMIT FOR WHITE WINE (mg/l)			
< 10	< 90	< 150	< 200
LUNARIA ANCESTRALE	LUNARIA		
Only natural sulfites	Biodynamic Demeter	Organic	Conventional
NATURAL TARTARIC STABILIZATION	SPONTANEOUS FERMENTATION		
			

BIODYNAMIC

SULFITES Limit for biodynamic Demeter wine = white wine max 90 mg/L

TARTARIC STABILIZATION Only natural refrigeration

FILTRATION Sterile filtration not permitted

Ageing

Concrete tanks and bottles.

Testing notes

Deep straw yellow. Fruity and citrus aromas with floral notes of wildflowers and orange blossom. Fresh, well-structured taste with a pleasant, slightly savory and mineral finish.

Food pairing

Perfect with fish and shellfish appetizers, first courses with fish and vegetable sauces, fish and shellfish dishes.

Serving temperature

10-12°C

Packaging

750 ml - cartons of 6 and 12 bottles

