



Production Area: Sambuca di Sicilia (AG),
Single Vineyard in c.da Sgarretta - 350m asl

Variety: 100% Grillo

Soil: Medium mixture

Training System: Espalier

TRADE PRICE RANGE:
5-7 €

Vinification and aging: The grapes are harvested by hand during the cooler hours of the day. After harvesting, they are chilled using dry ice. At this stage, destemming takes place and the must is cold-stabilized at around 2 °C for 4-5 days. Following this, alcoholic fermentation begins at a controlled temperature (12-14 °C) for about 15 days. After fermentation, the wine is refined on the lees for 4 months. The wine then ages in steel tanks.

Winemaker: Vito Giovinco

Awards:

- **RED MEDAL** Wine Hunter Awards 2025
- **92 PT** Falstaff 2025
- **89 PT** Decanter 2025



The color is straw yellow. The nose has a refined and slightly aromatic bouquet: wild flowers, orange blossom and fresh fruit, then notes of herbs, citrus and pear. On the mouth the wine is fresh, mineral, well structured and has a pleasant and slightly savory finish.

Perfect as an aperitif. It goes well with raw fish, shellfish, soups and light risotto. Also excellent with fresh cheeses. **Serve at 10 °C.**

