



VURRIA GRILLO

Vurria Grillo is an expressive and flavorful white wine, hand crafted from estate vineyards in Contessa Entellina, vinified only in steel. Expressive aromas of citrus, herb and yellow flowers. On the palate it is medium in body, with notes of citrus, white stone fruits and a savory finish.

CHARACTERISTICS

Denomination DOC Sicily

Grapes Grillo 100%

Alcohol 13.0%

Production 20,000 bottles

Vineyards Paradiso in Contessa Entellina, 30 year-old vines located at 1,600 feet, organically grown.

Altitude 1,600 feet

Soil limestone and volcanic tuff

Vinification Soft pressing for 8 hours, fermentation in stainless steel.

Aging 6 months on the fine lees in stainless steel

Production philosophy Certified Organic, Vegan Friendly

DESCRIPTION

Di Giovanna's Grillo Vurria is an intense and fragrant Sicilian white wine. The grape was born from crossing two varieties, Catarratto and Moscato d'Alessandria. Grillo today is one of the most interesting native white grapes of the western Sicilian landscape.

Vurria Grillo combines expressive intensity and Sicilian elegance. At the end of the soft pressing and a 48-hour decanting, the flower of the must ferments in steel tanks. Before bottling, the wine matures for 6 months on the fine lees in steel tanks. It has a golden yellow color with brilliant reflections. On the nose it opens up with aromas of citrus fruits, honeydew melon, tropical hints and mineral nuances. The flavor is intense on the mid-pallet with expressive fruit notes and a savory finish.

Color Bright golden yellow

Aroma Fruity and mineral, of citrus fruits, fresh yellow fruit

Flavour Citrus notes, stone fruits with a savory finish

AWARDS

93 points - 2020 Wine Orbit Sam Kim

90 points - 2019 - James Suckling

92 points - Wine Orbit Sam Kim - 2019

90 points - 2018 - James Suckling.

90 points - 2017 - James Suckling, Gilbert & Gaillard Gold