

## HELIOS GRILLO

Helios Grillo is the flagship white wine of the family, obtained from a selection of high-altitude, old vine Grillo. It expresses notes of wild flowers, citrus and exotic fruit. Elegant, on the palate, with fruity and rich textures, a wine that reveals complexity and depth over time.

### CHARACTERISTICS

**Denomination** DOC Sicilia

**Variety** Grillo 100%

**Alcohol** 13%

**Production** 6000 bottles

**Vineyards** Paradiso in Contessa Entellina, organically grown

**Altitude** 1,800 feet

**Soil** Limestone and calcarous

**Vinification** Soft pressed for 8 hours, fermentation in a steel

**Aging** 10% in French tonneaux, 90% for 9 months on the fine lees in stainless steel

**Production philosophy** Certified Organic, Vegan Friendly



### DESCRIPTION

Grillo is one of the characteristic vines of the Contessa Entellina area, in the province of Palermo. Here brothers Gunther and Klaus, produce their flagship version of this variety, full of aromas and flavors. The flagship Helios wines are named after Father Aurelio, who was among the first in the area to focus on quality viticulture and began the family's journey towards high quality winemaking. The wine is made by hand from harvesting to bottling from a selection of the best Grillo grapes. The wine tells a story of dedication and work in the organically cultivated vineyards. It expresses the unique terroir of ancient volcanic soils and the intense Sicilian sun. Helios Grillo is a savory and complex white wine, with a profile of elegance and a vibrant, mineral finish.

**Color** Bright yellow

**Aroma** An expressive bouquet of ripe ruby red grapefruit, white flowers and tropical fruits

**Floavour** A rich and soft palate with a beautiful acidic core. Notes of pineapple and papaya gently linger

### AWARDS

92 points - James Suckling 2015

91 points - James Suckling 2016

Gold Medal - Gilbert & Gaillard 2016

90 points Gold Medal - Gilbert & Gaillard 2016