

V.21 VASCA VENTUNO GRILLO



V.21 Vasca Ventuno 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

Vintage 2025

Denomination DOC Sicilia

Variety Grillo

Alcohol 12,5%

Format Bag in Box 3l

Production 8000 units

Vineyards Miccina in Contessa Entelina

Altitude 1470 ft above sea level

Soil limestone and volcanic tuff

Production philosophy Certified Organic, Vegan friendly

Vinification Fermentation in stainless steel

Aging Stainless steel

DESCRIPTION

Di Giovanna's V.21 Vasca Ventuno Grillo is an intense and fragrant Sicilian white wine. The grape is a cross of two varieties, Catarratto and Moscato d'Alessandria. Grillo today is one of the most interesting native white grapes of the western Sicilian landscape, it combines expressive intensity and Sicilian elegance. At the end of the soft pressing and a 48-hour decanting, it ferments in steel tanks.

Before bottling, the wine matures for 5 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-palate 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