

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

Vintage 2025

Denomination DOC Sicilia

Variety Grillo

Alcohol 13%

Format Bottle 0.75l

Production 20,000 Bottles

Vineyards Paradiso in Contessa Entellina, 30 year-old vines located at 1,500 feet, organically grown

Altitude 1,500 feet / 450 meters above sea level

Soil limestone and volcanic tuff

Production philosophy Certified Organic, Vegan friendly

Vinification Soft pressing for 8 hours, fermentation in stainless steel

Aging 6 months on the fine lees in stainless steel

DESCRIPTION

Di Giovanna's Grillo Vurria 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. 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-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

