Ca' di Ponti Grillo, Sicilia DOC 2024

IAR9622024

Adria Vini

— Sicilia, Italy

Full-flavoured, rounded Sicilian white with bags of character - fantastic value for money.

Production

Grapes were sourced from vineyards in the coastal zone at the western tip of Sicily, in Petrosino, Trapani and Marzara del Vallo areas. At altitudes between 10 and 50m, in chalky soils with sandy patches, the vines used were of average age 20 – 25 years, and were trained using the Controspalliera system. Yields were 12 – 13 tons per hectare, and harvesting took place from the end of August through to the middle of September. After undergoing temperature-controlled fermentation for 30 days, the resulting wine was filtered and bottled. No oak was used in production.

Tasting note

A honeyed, floral and spicy nose with hints of ginger and stone fruit. Ripe, sun-dried citrus characters on the palate with savoury notes and a creamy texture. Fresh, balanced acidity and a bitter lemon twist on the finish.

Food Match

Particularly good with scallops, or salmon steaks with tarragon.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Sicilia DOC

Winemaker:
Claudio Manera

Grape Varieties:
Grillo 100%

Suitable for:
Vegan

Bottle Barcode:
8010471003051