Feudo Maccari Olli Grillo, Sicilia DOC 2024

IFM0012024

Feudo Maccari

— Sicilia, Italy

Bush-vine Grillo from Noto, on the southern-most tip of Sicily, this textural and lightly spicy wine is redolent of almonds and peaches and the sun-drenched Syracuse landscape from which it came.

Production

The Grillo vines are of average age 25 years, and grow south-facing, at just 80m above sea level. Grapes undergo temperature-controlled fermentation and maturation in stainless steel.

Tasting note

Fresh and lightly honeyed on the nose with nutty notes and hints of citrus peel. The palate is complex with a touch of mandarin, stone fruit, and white spice on the textured mid-palate. A subtle and multi-layered wine with immediately appealing freshness.

Food Match

A good pairing with grilled fish, or seafood risotto and pasta.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Sicilia DOC

Grape Varieties:
Grillo 100%

Suitable for:
No

Bottle Barcode:
8052141290170