

CENTOPASSI 'GIATO' BIANCO



Region: Sicily, Italy

Appellation: Sicilia DOC Superiore

Grapes: Grillo (60%), Catarratto (40%)

Farming: Certified organic

Altitude & Soil Type: 450 M, Clay

Typical Harvest Time: Late August through early September

Maceration & Fermentation: controlled low temperature fermentation in stainless steel using neutral selected yeasts

Aging: Aged in stainless steel for six months

Finishing: Gentle filtration

Production: 35,000 bottles annually

Notes from Oliver:

'I Cento Passi,' the Hundred Steps, is an anti-Mafia film made in 2000, and Centopassi wines are grown in vineyards confiscated from convicted Mafiosi, some of them notorious (such as Salvatore 'Toto' Riina). In other words the mere existence of this estate is a renunciation of the Mafia, and of the terrible effect that the Mafia has had on the people of Sicily for generations. We are proud to support Centopassi and Libera Terra, the organization behind it.

Centopassi's grapes come from various vineyards in the high Belice Corleonese Plateau, near the town of Corleone, south of Palermo. 'Giato' is the name of the area around the ancient Greek theatre on Mount Jato. Grillo and Catarratto are widely grown in western Sicily, most commonly used in Marsala. This wine shows brisk, flavorful hints of herbs, apple and mandarin orange. Shockingly good for the money.