

## GURRIERI GRILLO

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**Region:** Sicily, Italy

**Appellation:** Sicilia DOC

**Grapes:** 100% Grillo

**Farming:** Certified organic

**Age of vines:** Planted in 2012

**Altitude, Aspect, & Soil Type:** 260 M, N Facing, clay with stones

**Typical Harvest Time:** Early September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 6 months in stainless steel, 1 month on the lees, 3 months in bottle

**Finishing:** Light filtration and cold stabilization

**Production:** 3,500 bottles annually

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### Notes from Oliver:

The Gurrieri family has been growing grapes in the little town of Chiaramonte Gulfi, near Ragusa, since the 1960's. Born and raised with a passion for agriculture, Giovanni Gurrieri continued his family's tradition and began bottling his own wine in 2010. The dream was to create Sicilian wines representing the identity of the region.

Grillo is a white grape, thought to be native to Sicily and to be a cross between Catarratto and Zibibbo. Gurrieri's Grillo is a beautiful example of the variety, pale straw color in the glass with green glints, aroma and flavor includes citrus, herbal, green apple notes, very bright and fresh. Delicious dry aperitif, or would be perfect with most seafood, fish pastas, or roast chicken.