

Villarini Grillo DOC

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Sicilia

CEPAGE: 100% Grillo

WINEMAKING: The grapes for Villarini Grillo are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 17-18 °C (62-64 °F), in stainless steel tanks. The wine is then stored at 18-20 °C (64/68 °F) in steel tanks until the bottling time.

ALCOHOL BY VOLUME: 12.5%

AGING: Stainless steel

ANNUAL PRODUCTION: 2000 cases

THE STORY

Villarini is produced by Icon Wines, a close cooperation between ViniMundi and a number of carefully selected local, organic wine producers around the world, with the explicit target to supply the best possible quality at any given price point. Together we aim at producing wines that both reflect the local traditions and terroir, but also the use of modern winemaking.

THE ADJECTIVES

OVERALL: Lively & Refreshing

AROMAS / FLAVORS: Ripe melon, hints of gooseberry and fresh mint. Aromas of apricot & mango balanced with citrus notes

MOUTHFEEL: Fruity and invigorating

THE SELLING POINTS

- Classic Sicilian varietal - Unique packaging - Organic

SUSTAINABILITY: Certified Organic

PAIRINGS: Ideal with fish, seafood, white meat and antipasti, as well as salads.

