



mary taylor wine

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## Sicilia Bianco



This dry, warm and sunny island has been at the center of Mediterranean winemaking for 4,000 years, but most refined by Greek viticulture practices. On the west side of the island, in the commune of Mazara del Vallo (famous for its shrimp), you find Annamaria and Clara Sala – 2 sisters who run the Tenuta di Gorgi Tondi, adjacent to Preola Lake and Gorgi Tondi Unesco World Heritage site - an area of Mediterranean karst lakes forming high mineral content bodies of water. The Sala family have been farming their vineyards here for four generations, working with native grapes only. In addition to Zibibbo, Nero d'Avola, Catarratto, Frappato and Nerello Mascalese, Grillo is one of the island's indigenous varieties and was used as a base in Marsala wine which was widely exported in our parents' generation. Grillo (aka Riddu), however, hails for thousands of years, being a favorite of Julius Caesar, as it is capable of a sweetness level used in the famed 'Mamertino' wine of Messina. The Sala sisters have a steadfast commitment to organic farming and showcasing the potential of their spectacular terroir.

The DOC of Sicilia itself, which was upgraded from IGT to DOC status in 2011, covers the entire winemaking surface of Sicilia and allows for dozens of grape varieties. Our Grillo vineyard, 'Contrada San Nicola,' is one single hectare at 25 meters altitude on limestone sand that reaches almost to the banks of the sea. This vineyard is exposed to Mediterranean Sea breezes and to the salty air spreading all over the area - one of the main reasons that this Grillo showcases a distinctive minerality, perfectly combined with citrus notes. Everything from the vines to the winemaking is certified organic and done by hand, including the harvest. The grapes are immediately brought to the winery (literally a few yards away) and gently pressed. The grapes' skins macerate with the juice for 4 hours. The Grillo is fermented in stainless steel tanks, where it ages on the lees for 2-3 months more before bottling. It then matures in bottle for a further 3 months before release. Only about 55,000 bottles are produced for the world.

Size: 750ml

Denominazione: Sicilia DOC

Soil Type: Limestone and sand

Varieties: 100% Grillo

Age of Vines: 25-30 years

Farming: Organic

Alcohol: 12%

Ageing Details: Stainless steel

