



VILLA POZZI

GRILLO

2016

BACKGROUND

The Pozzis are a fourth-generation winemaking family. Originally from Cremona, in Northern Italy, the first-generation Pozzi family became well known throughout the province for their wine business. Their horse-drawn wagons traveled over undeveloped, country roads carrying barrels of the best wines from different regions of Italy. In 2006, the current Pozzi family realized a generation-old dream to make their own Sicilian wines, and Villa Pozzi was born. Using only superior quality grapes and controlled production, Villa Pozzi wines follow the family motto of Res non Verba – Deeds, Not Words.

APPELLATION

Sicilia, DOC

SOURCING

The vineyards are located in the hills surrounding Marsala, in the Western part of Sicily. Located at 1,640 ft above sea level, these vineyards are planted in soil that consists of sand and clay. As a result, the vines are trained without artificial irrigation.

VARIETAL COMPOSITION

100% Grillo

WINEMAKING

Made from Grillo grapes, the wine is immediately brought to 54°F and kept in contact with the skins for 12 hours to obtain a better characteristic aroma extraction. The fruit is pressed up to 0.8 bars of pressure and the must is then fermented with selected yeasts in stainless steel vats at 61-64°F for about two weeks.

TASTING NOTES

The wine exhibits aromas of exotic and white flowers with fresh and fruity notes of mango and pineapple on the palate. It is medium bodied and well-balanced with delicate acidity and a persistent finish.

FOOD PAIRING

Fish and light pasta are an ideal pairing with Grillo, but it is also perfect on its own as an aperitif.

WINEMAKER

Daniele Pozzi

TECHNICAL DATA

pH 3.38
TA 5.93 g/L
RS 5 g/L
Alc. 12.5 %