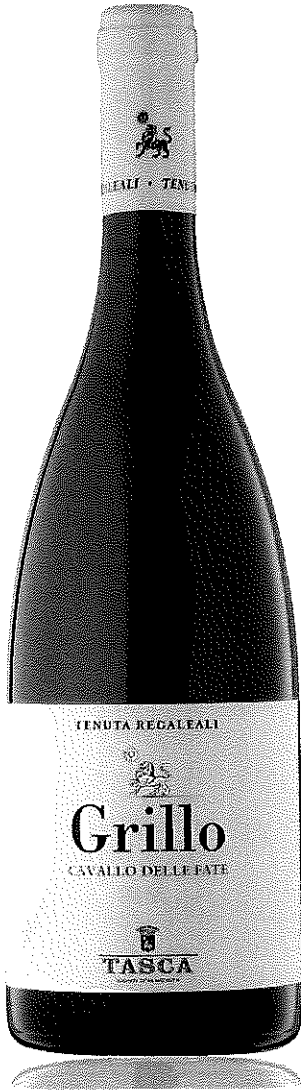




TASCA
CONTI D'ALMERITA



Tasca d'Almerita Grillo All

WINE DESCRIPTION

Grillo, which translates as "cricket," is a historical Sicilian grape variety. The Grillo grape was made famous internationally through the production of Marsala wine, but it is also capable of producing dry wines of incredible depth. At Tenuta Regaleali, in western Sicily, Grillo has been cultivated for years. For this wine, Tasca d'Almerita harvests their Grillo vines at different periods to retain freshness and also lend structure that will carry the wine through extended bottle age.

TASTING NOTES

Pale straw yellow in color, Tasca d'Almerita Grillo offers a broad range of bright fruit aromas from crisp citrus to white peach, tangy apricots, and exotic tropical fruit like pineapple. An elegant backbone of minerality carries the wine across the palate and leads into a balanced finish.

FOOD PAIRING

Pair this wine with fritti misti, seafood pastas, cous cous, tuna, and poultry or veal.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Sicilia DOC
Vineyard name:	The Sant' Anna, Plana Case Vecchie, and San Pietro vineyards
Vineyard size:	26
Soil composition:	Sand and Clay-Loam
Training method:	Guyot
Elevation:	1,980 feet
Vines/acre:	1,840
Yield/acre:	44 tons
Exposure:	Southwestern
Year vineyard planted:	2007
Harvest time:	September
First vintage of this wine:	2012
Bottles produced of this wine:	70,000

WINEMAKING & AGING

Varietal composition:	100% Grillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	61-64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	4 months

PRODUCER PROFILE

Estate owned by: The Tasca d'Almerita family
 Winemaker: Laura Orsi, Consulting
 Winemaker: Carlo Ferrini
 Estate founded: 1830
 Winery production: 70,000 Bottles
 Region: Sicilia
 Country: Italy

