

Grillo

SICILIA DOC



A varietal native to Sicily, the Grillo is the most famous white varietal on the island and was historically used for production of Marsala.

Production area

Acate, in the province of Ragusa. This variety prefers typically sandy terrain that is sloped and gets a lot of sunlight. The type of farming is “Espalier”, used with an average density of planting where there are 4500 plants per 2.5 Acres.

Grapes Grillo

Characteristics

Color: deep straw yellow.

Bouquet: an aroma distinctly tropical with notes of mango and papaya, that blends with inklings of jasmine and white flowers.
Flavor: balanced and harmonious with a delicate acidity.

Pairings: it goes well with seafood, first course pasta dishes with vegetables, white meats and baked fish. The richness and the aromatic fragrance of the Grillo makes it the ideal wine to pair with a dish such as a veal carpaccio with celery and strawberries.

Alcohol content

13%

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Serving temperature

50-54°C



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Ratings

- STEMMARI Grillo 20 - GOLD - Berliner Wein Trophy - 2021
- STEMMARI Grillo 20 - SILVER - 90 PTS. - Decanter World Wine Awards - 2021
- STEMMARI Grillo 20 - SILVER - Mundus Vini - 2022
- STEMMARI Grillo 20 - SILVER - 93 PTS. - Decanter World Wine Awards - 2022
- STEMMARI Grillo 20 - SILVER - Mundus Vini - 2023
- STEMMARI Grillo 20 - 89 PTS. - BEST BUY - Wine Enthusiast - 2023
- STEMMARI Grillo 20 - 92 PTS. - I Migliori Vini Italiani - 2023
- STEMMARI Grillo 20 - 89 PTS. - James Suckling - 2023
- STEMMARI Grillo 20 - SILVER - Mundus Vini - 2024
- STEMMARI Grillo 20 - GOLD - Berliner Wein Trophy - 2024