

# Grillo

SICILIA DOC



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

## Production area

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

## Grapes Grillo

## Characteristics

Colour: Deep straw yellow.

Bouquet: A fragrant and distinctively tropical aroma featuring notes of mango and papaya blends well with inklings of jasmine and wildflowers.

Flavour: Balanced and harmonious with delicate acidity and good persistency.

Pairings: seafood, pasta dishes, grilled poultry, and baked fish. The aromatic richness of the Grillo grape makes this an ideal wine to pair with summer dishes like veal carpaccio with celery and strawberries.



*Feudo  
Arancio*

# Grillo

SICILIA DOC

Alcohol content

13%

Serving temperature

10-12%



*Feudo  
Arancio*

# Grillo

SICILIA DOC



## Ratings

FEUDO ARANCIO Grillo 20 - 91 PTS. - Annuario dei migliori vini italiani - 2019

FEUDO ARANCIO Grillo 20 - GOLD - Frankfurt International Trophy - 2021

FEUDO ARANCIO Grillo 20 - SILVER - Mundus Vini - 2021

FEUDO ARANCIO Grillo 20 - 89 PTS. - Wine Enthusiast - 2021

FEUDO ARANCIO Grillo 20 - 92 PTS. - Annuario dei migliori vini italiani - 2021

FEUDO ARANCIO Grillo 20 - GOLD - Berliner Wein Trophy - 2022

FEUDO ARANCIO Grillo 20 - SILVER - Sakura Wine Award - 2023

FEUDO ARANCIO Grillo 20 - GOLD - Mundus Vini - 2023

FEUDO ARANCIO Grillo 20 - GOLD - Berliner Wein Trophy - 2023

FEUDO ARANCIO Grillo 20 - BEST BUY 89 PTS. - Wine Enthusiast - 2023