

Ca' di Ponti Grillo, IGT Terre Siciliane



Producer: Boutinot Italy Adria Vini
Winemaker: Claudio Manera
Country of Origin: Italy
Region of Origin: Sicilia
Grapes: Grillo 100%
ABV: 13%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Full-flavoured, rounded white with bags of character - fantastic value for money.

Tasting Note

A honeyed, floral and spicy nose with hints of ginger and stone fruit. Ripe, sun-dried citrus characters on the palate with savoury notes and a creamy texture. Fresh balancing acidity on the lightly nutty finish.

Producer Details

Established in 2003, **Adria Vini** is a winemaking venture jointly owned by **Boutinot** and **Araldica Castelvero**, the leading co-operative in the Monferrato hills of Piemonte. Our aim is to produce authentic, well-priced still and sparkling wines from local grape varieties.

All aspects of production, from grape selection through to vinification, maturation, blending and bottling are meticulously overseen by Araldica's winemaking team of Claudio Manera, Lella Burdese and Carlo Manera - assisted by Boutinot's Tony Brown MW. Production is 12 million bottles annually and the wines are exported to more than 20 countries worldwide.

We source from a range of private growers and cooperatives, with whom we have long term relationships, principally in *Veneto, Friuli, Lombardy, Sicily, Puglia, Abruzzo* and *Sardinia*.

In The Vineyard

Grapes were sourced from vineyards in the coastal zone at the western tip of Sicily, in Petrosino, Trapani and Marzara del Vallo areas. At altitudes between 10 and 50m, in chalky soils with sandy patches, the vines used were of average age 20 – 25 years, and were trained using the Controspalliera system. Yields were 12 – 13 tons per hectare, and harvesting took place from the end of August through to the middle of September.

In The Winery

After undergoing temperature-controlled fermentation for 30 days, the resulting wine was filtered and bottled. No oak was used in production

Awards & Press

2014 Vintage: Sommelier Wine Awards 2015 - Bronze

2013 Vintage: IWC 2015 -Bronze

Food Recommendations

Particularly good with scallops, or salmon steaks with tarragon.

2012 Vintage: Decanter World Wine Awards 2013 - Bronze

2012 Vintage: IWSC 2013 - Bronze

2014 Vintage: "Medium body with a clean, fresh nose and citrus fruit notes. Would lead you to a second glass,' said Giancarlo Cuccuru of The Gilbert Scott, with Sarah Riddle of Sketch adding: 'Tropical, fruity and dry, with a nice lean finish.'" Sommelier Wine Awards 2015, Judges Comments

2012 Vintage: "Almond aromas. Floral, earthy undertones on the palate. Fresh acidity with defined varietal characteristics." Judges comments, DWWA 2013