

FREDERICK WILDMAN AND SONS, LTD.
IMPORTERS AND WINE MERCHANTS



TENUTA RAPITALÀ - VIVIRI GRILLO 2020 DOC

OVERVIEW

Terroir: The Rapitalà Viviri Grillo is selected from vineyards sitting between 900 and 1300 feet, high on the slopes of the Rapitalà estate. Vines are trained using the traditional Guyot system in soils made up of clay, small pebbles and sand.

Vinification: Grapes are harvested in mid-August, slightly before reaching ripeness in order to retain a balance between sugar levels and acidity. To preserve freshness the grapes are pressed, fermented and aged in temperature controlled stainless steel vats.

ADDITIONAL DETAILS

It is a sunny and fascinating wine with the intense aromatic charge of its aromas of white pulp fruit. The hilly altitude at which it is grown confers greater acidity to Grillo and therefore the wine is characterized by marked sapidity and minerality. **Technical Details**

Appellation: Sicilia DOC

Sustainability: Sustainable Practices

Soil: Sandy and clay soils

Alcohol: 13%

Ttl Acidity: 3.5 g/l

Residual Sugar: 3.5 g/l

Sizes Available: 12/750ml

Varietals: 100% Grillo

RECENT NEWS



Wine Enthusiast

Author: Kerin O'Keefe

Date: Friday, December 31, 2021

Rating: 87

This tangy white has subtle aromas of lychee, tropical fruit and hazelnut. On the straightforward palate, fresh acidity accompanies suggestions of ripe yellow apple and bitter almond before an almost salty close.

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