

## `Costadune` Grillo 2018

Menfi, Sicily, Italy



Grape Varieties	<b>100% Grillo</b>
Winemaker	<b>Domenico De Gregorio</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.85g/L</b>
Wine pH	<b>3.25</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

### PRODUCER

First produced in 1999, the Mandrarossa wines come from a selection of the best sites from Cantine Settesoli's 6,000 hectares of vineyard, situated in southwestern Sicily and planted with 32 different grape varieties. This range was conceived after the diverse soils of the vineyards were mapped, enabling the winemakers to focus on what were then ranked their best sites. Under the leadership of co-operative president Giuseppe Bursi, consultant winemaker Alberto Antonini has sought to improve viticulture, which in turn has resulted in better wines. Working with soil specialist Pedro Parra and head winemaker Mimmo De Gregorio, Alberto has selected 500 hectares of vineyard for the production of the Mandrarossa wines. These vineyards are situated close to the sea, where intense sunlight, moderating sea breezes, mild temperatures, multiple elevations and a myriad of different soil types combine to give the sort of grapes that Mimmo and Alberto are looking for.

### VINEYARDS

The vineyards for this wine are located in the area around Menfi on the south-western coast of Sicily. Vines grow on south and southeastern facing hills at 80-200 metres above sea level on sandy soil. Vines are Guyot trained and planted at a density of 4,000-4,500 plants per hectare.

### VINTAGE

The 2018 vintage started with a rainy and mild autumn and winter. Spring saw rainfalls above average for the Menfi area. Summer was mild with lower-than-average temperatures. These conditions allowed for a longer vegetative growth period for the vines and resulted in more mature fruit. The alcoholic levels in the final wines are 1% lower than average, and the wines are fresher and more aromatic.

### VINIFICATION

The grapes were hand harvested at the end of September. After being crushed and destemmed, the must was immediately cooled to 5-8°C and maintained at these temperatures for 4-6 hours. The resulting must was then softly pressed and the juice obtained was clarified at a low temperature for 36 hours. The clear must was fermented in stainless-steel tanks for 15-20 days at temperatures of 16-18°C. The wine was aged for three months in the bottle before release.

### TASTING NOTES

This wine is pale straw yellow in colour. On the nose, there are aromas of citrus fruit with a hint of basil. The palate is fresh and intense with a long finish.