



Grape Varieties	100% Grillo
Winemaker	Giovanni di Giovanna
Closure	Natural Cork
ABV	13%
Residual Sugar	2.5g/L
Acidity	5.88g/L
Wine pH	3.34
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Vigneti Zabù, in southern Sicily, is part of the Fantini group, founded by Valentino Sciotti in 1994 to produce top-quality wine from southern Italy. In 2005, Valentino and his and Sicilian winemaker Giuseppe Alfano Burruano planted their own vineyards on the hills around Lake Arancio, in Sambuca di Sicilia. Here, the untouched landscape boasts many ancient vineyards and proximity to the lake creates a perfect microclimate for grape growing. Their vines are planted at 400 metres above sea level on clay soils with good water retention capacity, which helps sustain the vines through Sicily's hot summers. Today, these vines continue to flourish, lending themselves to attractive, drinkable wines.

VINEYARDS

The Vigneti Zabù vineyards were first planted in 2005 on the hills that surround Lake Arancio in Sambuca di Sicilia. Situated at an altitude of 400-600 metres above sea level, the soils are predominantly limestone, which provide excellent drainage. The crystal-clear waters of the nearby lake creates an ideal microclimate for viticulture and protects the vines from the relentless heat of a Sicilian summer.

VINTAGE

The 2024 vintage was shaped by heat and drought, yet the outlook for this vintage remains positive. Despite the challenging conditions, grape quality was excellent, with healthy, aromatic berries and a production increase of about 5% over 2023. An early bud break, flowering, and ripening led to a harvest roughly 12 days ahead of schedule.

VINIFICATION

After the grapes were destemmed and crushed, they were transferred to the press where they were cold soaked for two hours. After a gentle pressing, the must was fermented for three weeks at 12°C in stainless-steel tanks to enhance the aromas of the varietal. The wine was aged in stainless steel before light fining and bottling.

TASTING NOTES

Straw yellow in colour with golden highlights, this wine is fresh with mineral aromas on the nose, along with hints of orange blossom, peach, grapefruit and almonds. On the palate, it is full bodied with a refreshing acidity and a long finish.