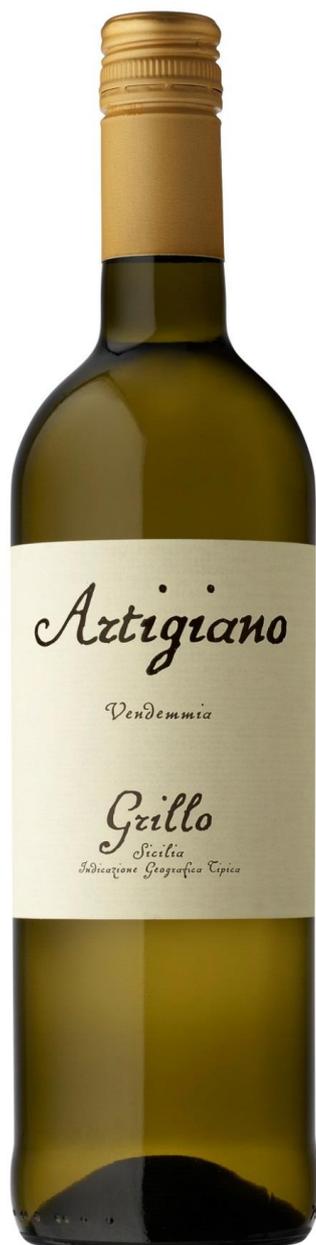


Artigiano

ARTISAN ITALIAN WINES



Region: Terre Siciliane

Status: IGT

ALC/VOL: 12.5%

Variety: Grillo

GRILLO 2015

Tasting Note

Grillo is a grape variety native to the beautiful Italian island of Sicily, located in the heart of the Mediterranean. A perfect combination of rich soils and long sunny days help to create a zesty wine, bursting with citrus and tropical fruit flavours. It makes a refreshing and rounded companion to appetisers, salads and grilled seafood, or can simply be enjoyed as an aperitif with friends

Artigiano

Artigiano is an exciting brand of artisan wines, made and imported by McLaren Vale's Aramis Vineyards. Each wine is produced in consultation with Aramis's own winemakers with the sole aim of capturing the essence of classic styles from across Italy, using local varieties and traditional winemaking methods. The range aims to set a benchmark for vibrant flavours and outstanding value for money.

The Region

The island of Sicily is located off the foot of Italy in the heart of the Mediterranean, and enjoys an enviable climate and hugely fertile soils. Originally famed for its production of dessert wines such as Marsala, Sicily has undergone a renaissance with an influx of international winemakers applying modern winemaking techniques and philosophies, all leading to a drastic improvement in the quality of both red and white table wines..

The Grape – Grillo

An important grape that is found throughout the western regions of Sicily, Grillo is crisp and medium bodied in texture, with moderate acidity and plenty of aromatics. Traditionally it was used almost exclusively for the production of Marsala, but its potential for creating quality dry whites has been more recently recognised and is rapidly gaining in popularity. Grillo is a late ripening varietal, typically grown on bush vines, and needs a warm to hot climate to prosper – it is therefore no surprise that it has thrived on the sundrenched hills of Sicily for over 2000 years.