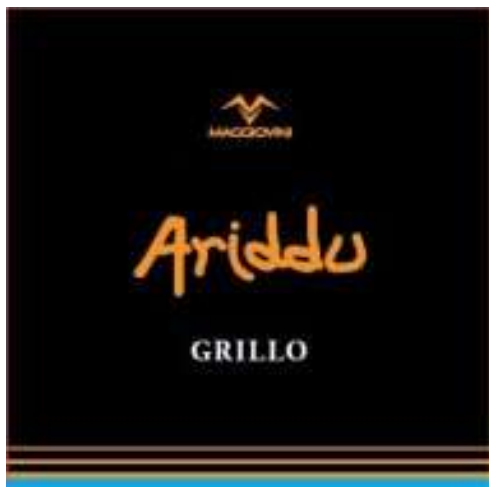


Ariddu Grillo, DOP, 2024

Maggio Vini



Maggio Vini was founded about 50 years ago and is based outside Vittoria in the southern part of Sicily. They grow indigenous grapes--Catarratto, Nero d'Avola and Frappato as well as international varieties--Cabernet Sauvignon and Pinot Noir in their 123 acres of vineyards.

This wine is made from 100% Grillo, a grape variety thought to be a cross between Catarratto and Zibibbo grape varieties. The grape was principally used to make Marsala, and the variety was nearly abandoned in the 1960's. The grape has been brought back to popularity in its own right as a dry white wine.

The name of the wine, Ariddu is the Sicilian translation of the grape variety. The skin of the grape is transparent and thick, with a golden yellow color, resulting in straw yellow wine. The grape characteristics result in a wine with a strong personality that stands out among Sicilian white wines.

Tasting Notes

Floral herbal aroma, commonly with notes of peach and wildflowers. Pairs well with robust pasta dishes, or seafood. Of course it is also delicious on its own as an aperitif.



Region: Sicily

Classification: DOP Sicilia

Area of Production: District of Ragusa

Grape Variety: 100% Grillo

Soil: Red sandy soil

Average Age of Vines: 15-20 years

Trellising System: Guyot system

Production per Acre: 3.57 tons

Vinification: 12 cryo- maceration and cold fermentation in stainless steel

Maturation: 3 months in Stainless Steel and 1 month in the bottle.

Total Acidity: 5.3 g/l

Residual Sugar: 3.48 g/l

PH: 3.48

Alcohol: 12.50%



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