Feudo Arancio’s Floridea Grillo – Chardonnay

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Grillo and Chardonnay in the same bottle. It is a blend rarely encountered, and that alone says something. It speaks of a winery unafraid to leave the beaten path and to pair a grape emblematic of Sicily with one of the great international whites, with neither overpowering the other.

This is the spirit we find at Feudo Arancio, the Sicilian estate of the Mezzacorona Group, and perhaps even more so in the group itself. A cooperative founded in Trentino in 1904, it could have lived off private income, yet it chose long ago to experiment, invest in research and take on new challenges far from home. Floridea is the child of that mindset.

The innovation shows in the packaging too, and I must say the label struck me. A powder-pink background, an explosion of

exotic flowers drawn like a botanical plate, and a name broken into large letters. It is original, contemporary and, above all, consistent with what is in the glass. It is rare to find a label that genuinely previews the character of the wine rather than merely decorating the bottle.

The grapes come from vineyards in Sambuca di Sicilia, in the province of Agrigento. Grillo makes up the larger part of the blend and brings freshness and drive. The Chardonnay, partly aged in fourth-passage barriques, adds breadth and depth. The oak is deliberately neutral, used to give structure and to stay in the background.

In the glass, the colour is a bright straw yellow with golden highlights. The nose is generous yet light. Exotic fruit and citrus, typical of Grillo, come first; then, with a little oxygen, something rounder emerges: a hint of pastry and a touch of sweet spice. On the palate the wine shows lovely fullness, soft yet kept taut by the freshness of the Grillo. The finish is long and returns to ripe fruit. The two varieties do more than coexist: they complete each other.

We paired it with Palermo-style swordfish rolls, filled with toasted breadcrumbs, pine nuts, raisins and citrus zest, and cooked with bay leaves. It is a dish where sweetness, savouriness and Mediterranean aromas meet, and for that very reason it calls for a white with structure and also with nerve. Floridea struck the right balance. Its roundness embraced the softness of the swordfish and the filling, while its freshness and citrus notes echoed the aromas of the dish. A successful marriage, entirely Sicilian.

Company Profile

The cooperative model has been the driving force behind the Mezzacorona Group since its foundation in 1904. It champions the work of its member winegrowers while fostering a wine culture centred on quality, sustainability and wellbeing.

Here, artisanal tradition and innovation go hand in hand, supported by continuous investment in research and technology that steadily enhances product quality and operational efficiency while preserving the wealth of expertise passed down through generations. With a strong international outlook, the Group operates with deep respect for its territory. Every wine reflects the richness and uniqueness of its terroir, combining environmental stewardship and biodiversity conservation within a business model built on the values of the local community. Both indigenous and international grape varieties find the ideal conditions to express their full potential in the vineyards of Trentino–Alto Adige and Sicily. The Mezzacorona Group's portfolio includes red and white wines, Trentodoc Traditional Method sparkling wines, and grappa.

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