

Feudo Arancio's Quèto Grillo BIO

scritto da Redazione Wine Meridian | 17 Ottobre 2026



For several years now, Grillo has been the most commercially successful white variety in Sicily. Yet numbers are only part of the story. In my opinion, it is also the island's grape that has shown the most evident quality growth. Wines that were often simple, sometimes a little tired, have given way to increasingly precise, clean and recognisable interpretations. Another factor deserves attention: Grillo's flavour profile fits current consumer trends perfectly, as drinkers look for fresh, aromatic, easy-drinking whites with an identity of their own.

Feudo Arancio's Quèto Grillo BIO is an excellent example.

Feudo Arancio is the Sicilian arm of the Mezzacorona Group, the well-known cooperative founded in Trentino in 1904. This

union of north and south has proven its worth over the years, bringing a rigorous working method to Sicily while respecting the character of the territory. The Quèto line springs from this same care, with organic wines that aim to tell the story of their place of origin in a simple way.

The Grillo comes from a specific vineyard on the estate in Sambuca di Sicilia, in the province of Agrigento. The site sits at around 200 metres above sea level, on calcareous, grassed soils next to a tuff quarry, close enough to the Mediterranean to feel its breezes. Fermentation and ageing take place in stainless steel, followed by at least four months of bottle ageing. Production is limited to around 15,000 bottles.

In the glass, the colour is a full, luminous straw yellow. On the nose, Grillo announces itself right away, with ripe, generous tropical fruit interwoven with delicate floral notes, reminiscent of wildflowers in the sun. Nothing about it feels cloying. On the palate, the wine is harmonious and fluid, with a measured freshness that keeps it balanced and a finish that lingers. It is a white that drinks with great ease yet leaves an impression, and this may well be its finest quality.

We paired it with a seafood risotto made with strictly Sicilian seafood: a dish rich in savouriness and marine aromas, calling for a wine able to accompany it without overpowering it. The Quèto Grillo did exactly that. Its freshness balanced the creaminess of the risotto, while its aromatic character played off the flavours of the sea. A winning pairing, worth repeating.

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.

FEUDO ARANCIO

C.da Portella Misilbesi Sambuca di Sicilia IT

+0925579000 – visite@feudoarancio.it

<https://www.feudoarancio.it/it/>

