

# Italian Wines in the World: Grillo DOC Sicilia 2016 by Tenute Orestiadi

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## Grillo DOC Sicilia 2016

Wine: White

Year: 2016

Price: 13 €

Yearly production (bottles): 22.000

Designation: DOC Sicilia

Ageing: 4 months in steel vats and 3 months in bottle

Grapes (%): Grillo 100%

Grillo has become in the last decade a sort of symbol of Sicilian “white” enology, and this is especially thanks to wineries that have managed to bring out the most elegant soul

of this extraordinary vine. Among these Tenute Orestiadi has an important role also thanks to its vineyards, located between 350 and 500 m above sea level in the Belice Valley. In our opinion, the winery gave an excellent interpretation of Grillo.

Grillo 2016 really convinced us and without fear we put it among the best we have ever tasted of this type.

We liked it because it manages to combine “aromatic power” with subtleness to drinkability. The nose is intense with tropical fruit notes but not overly ripe, as well as hints of orange blossom and an original and pleasant note of jasmine. In the mouth it is velvety and at the same time fragrant and definitely persistent.

We paired it with an exquisite seafood risotto and it was a perfect marriage.

### **TENUTE ORESTIADI**

In Sicily, island with a long-standing wine growing tradition, there are the Tenute Orestiadi's vineyards, born in Gibellina by wine growers cooperative and the Orestiadi Foundation, one of the most important cultural institutions in the Mediterranean region, to promote the identity of Sicilian indigenous grapes through the union of art and wine. Tenute Orestiadi is an ancient name that evokes distant memories of myths and legends, that in fact in Sicily has found life thanks to Aeschylus, that more than twenty centuries ago wrote and brought to the stage the legend of ORESTES and the ORESTIADI.

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