Coste a Preola Grillo 2025
Grillo Sicilia DOC – organic wine

Still white wine from Grillo grapes – Territoriali range

Coste a Preola Grillo expresses our flagship grape variety in its freshest and most approachable style. It is produced in south-western Sicily, in Mazara del Vallo, at approximately 25 meters above sea level, between the Mediterranean Sea and the Lago Preola and Gorghi Tondi Nature Reserve.

The grapes come from young Guyot-trained vineyards planted on calcareous, sandy soils. Constant sea breezes and intense light contribute to aromatic clarity and a naturally saline character.

Harvest takes place in mid-August. After gentle pressing, fermentation occurs in stainless steel at controlled temperature. The wine matures for at least 5 months on fine lees in steel to preserve varietal precision and freshness.

On the nose, tropical fruit, pineapple and white peach emerge, with a subtle mint note.
The palate is balanced and vibrant, with lively acidity and a saline finish reflecting its coastal origin.

Technical data

- **Appellation:** Grillo Sicilia DOC
- **Grape variety:** 100% Grillo
- **Production area:** Mazara del Vallo, south-western Sicily
- **Vineyard altitude:** approx. 25 m a.s.l.
- **Training system:** Guyot
- **Harvest:** mid-August
- **Vinification:** soft pressing, stainless steel fermentation
- **Certification:** certified organic IT-BIO-009 / VIVA sustainable viticulture
- **Allergens:** contains sulphites
- **Ageing:** at least 5 months in stainless steel on fine lees, and additional months in bottle

TENUTA
GORGHI TONDI
VINI PER NATURA

TENUTA GORGHI TONDI s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814
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before release

- **Bottle size:** 750 ml
- **First vintage:** 2006

Analytical data – Vintage 2025

- **Alcohol:** 12.5% vol
- **Residual sugar:** 0 g/L
- **Total acidity:** 6.4 g/L
- **pH:** 3.24
- **Total SO_2:** 95 mg/L
- **Bottles produced:** 60,000

Pairings: Seafood starters, grilled fish, Mediterranean vegetable dishes, light cuisine.
Serve at 8-10 °C (46.5-50 °F)

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