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TWP
The Wine People

Mionasso

GRILLO
SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

APPASSIMENTO





Miopasso

Why Appassimento ?

Sicily is well known for producing an abundance of incredible fruit and vegetables and Sicilians have for centuries harnessed the sunshine to preserve their produce by drying it either on the plant or on mats. In terms of winemaking, dried grapes have been used for hundreds of years in the production of traditional sweet styles in Sicily, such as Passito di Pantelleria, using mainly the Moscato grape, known locally as Zibbibo.

Making a dry, white Appassimento style wine is really something quite new and different.

After much careful experimentation, we discovered that the local Grillo grape is perfectly suited to making Appassimento style wines.

What is Appassimento?

Appassimento wines have been made in Sicily for many centuries, all part of a Sicilian tradition of drying all kinds of fruits.

We use two distinct methods of Appassimento with the Grillo grapes.



On the Vine

The grapes are left on the vine longer than usual, giving the most gentle and natural Appassimento process through dehydration on the vine.

In racks

The Grillo grapes are left to dry on racks for 15 days until they have lost 10-15% of their weight.



Grapes

The Grillo grapes are very carefully hand picked several times over, some when they have reached the peak of maturity, others after they have been left on the vines until they have lost the required amount of weight through drying.

Vineyard area:

Our Grillo grapes are grown in the top white grape producing area around Marsala.

Vinification

Following a very gentle de-stemming, we leave the wine to decant for about 24 hours and then fermentation takes place at about 17-18C° for about 12-15 days. The wines rests on the fine lees for about 3-4 months before bottling.

Tasting notes

On the nose there are notes of dried fruits and nuts, with hints of oranges and grapefruit.

The palate is soft and well-rounded, with touches of honey on the long finish.

The colour is straw yellow with flecks of gold.





Packaging that speaks for itself

eye catching Aluminium label

Multi-level embossing

Stunning metallic impact with tactile effect

