

Cantine Barbera

“Coste al Vento” Grillo DOC Sicilia 2021

Tech Specs

Type:	Orange Still Wine
Ingredients:	Grillo
Region/Subregion:	Sicilia, Doc Sicilia
Organic?	YES
Biodynamic?	YES
ABV:	13.50%
A closer look...	
Total Production:	375 cases
Vineyard:	Tenuta Belicello, Vigna del Pozzo.
Soil:	deep and fertile alluvial soil made of clay banks, rich in minerals
Age of Vines:	2008; 2017
Vineyard Size:	5 hectares
Climate:	Mediterranean climate
Farming Methods:	Vertical shoot positioning, Guyot; Grapes are handpicked the first half of September,
Fermentation Methods:	The grapes are brought to the winery right after the harvest, they are immediately destemmed and delivered to clay amphoras. The must ferments spontaneously with all the skins for a week or more, depending on the vintage. After soft pressing, the fermentation continues without the skins until the wine is bone-dry. Depending on the vintage, Coste al Vento can undergo a full or a limited malolactic fermentation: under no circumstances will I interfere with its natural evolution, convinced as I am that the wine should represent the characteristics of each vintage and the personality of terroir.
Winemaker:	Marilena Barbera
Elevage:	the wine is then refined on fine lees for about 4 months.
Fining/Filtration:	No
Residual Sugars:	1.2 g/l
Acidity:	6.58 g/l
SO2:	32 mg/l

All about this bottle

‘Costa’ is a Sicilian word for hillside, where the wind blowing from the Mediterranean Sea brings minerals to the soil and refreshment to vines and people. Grillo is one of the most interesting Sicilian grape variety. It was created in 1873 by agronomist Antonio Mendola by crossing two traditional native grapes: Catarratto and Zibibbo. Here I grow the Grillo, a native intriguing variety that embodies the inner character of Menfi’s terroir with its unmistakable style and unique charm.

Full bodied orange wine! It has a bright gold color, made even livelier by the typical green shades of the grapes’ skin. To the nose, complex and elegant aromas of white ripe fruit merge into herbal scents of oregano, mint and sage that stand out against rich layers of nettle and fine green tea. Its full palate is enriched by a mineral and vibrant aftertaste. Coste del Vento ferments in amphoras. Thanks to the clay’s characteristics – moderate oxygen exchange, optimal thermal insulation and zero electric conductivity – this wine has a delicate color extraction and a vibrant palate..



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