

GRILLO GAZZARELLA SCAVONE TERRE SICILIANE DOC

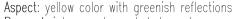




Appellation: D.O.C.

Grapes Variety: Grillo
Alcohol Vol.: 13 %
Bottle size: 750 ml
Region Sicily





Bouquet: intense, pleasant, balanced Taste: full and full-bodied

Soil: mixed, mainly limestone and skeletal

Vineyards: raised with spurred coal Harvest: by hand, beginning of September

Vinification: the pressing of the grapes is soft and the alcoholic fermentation with maceration on the skins takes place at 80°F for about 11 days. After malolactic fermentation, the wine matures for at least 24 months in French oak barrels. Refines 12 months in bottle to complete its evolutionary state enriching its aromas

Organoleptic notes: highly fragrant bouquet, dominated by the enticing scents of white peach and grapefruit, complemented by subtle undertones of aromatic herbs. On the palate, it boasts a robust and mineral—rich flavor profile.

Pairings: particularly suitable to accompany fish dishes







Andrea Savalla established the ancient winery in 1864, which was continued by his son Antonino, an expert in agriculture. Despite the devastating impact of phylloxera, the use of noble vines like grillo, perricone, and inzolia enabled the winery to thrive. In 1974, Antonino's heirs founded Enopolio Savalla, which operated from the same premises until 2010.

Family histories often intertwine with success stories, particularly in the wine industry. The cultivation and transmission of passion and expertise across generations is integral to producing excellent wines. This is the inspiration behind the creation of Scavone Cantine in 2011 by brothers Fabio and Piero Scavone. With the guidance of their experienced father Nicolò, they renovated and transformed one of the oldest cellars in the area into a modern and efficient winery.

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