

NorCal Wine

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2015 Donnafugata Sur Sur Grillo Sicilia DOC - 90pts

By fredswan@norcalwine.com. Published on September 5, 2016.



Donnafugata Winery in sunny Marsala, Sicily.

Today's Wine of the Day is the 2015 Donnafugata Sur Sur Grillo from Sicily. "What in the heck is a Grillo?," you interject. Grillo is a white wine grape native to Sicily. And you should give this one a try.

Grillo is often part of the blend in Marsala, the famed dessert wine of western Sicily. Marsala, by the way, is also something you should try. The real wine is quite nice, not at all like that sketchy, salty stuff supermarkets sell for cooking but with which you should never cook because meh. There is, however, plenty of varietally bottled Grillo too. It's dry, satisfying and a great choice for (surprise!) Mediterranean meals, especially with seafood.

2015 Donnafugata Sur Sur Grillo Sicilia DOC 90 12.5% 750ml \$20

The nose and palate are refreshingly subtle with aromas of tropical flowers, mineral, lemon and barely ripe nectarine. On the palate you'll find medium+ body with very fine, silky texture. The finish is juicy and lightly fruity with saline minerality.

With its refreshing, yet not tart, palate, this wine will be great on its own, and almost guilt-free due to the very moderate alcohol. But it will also be harmonize with a range of foods. Fresh salads will work, so too light cheeses and white pizzas (i.e. no tomato sauce). And then there's seafood. Think about grilled calamari or dry fish, octopus salad, baked clams or linguini with clam sauce. Also pasta alla Carbonara.

If you're in more of a red mood, try this bonus Wine of the Day:

**2015 Donnafugata Sherazade Nero d'Avola Sicilia DOC 89
13.0% 750ml \$20**

Nero d'Avola is another native Sicilian grape. Note that the name is d'Avola, not Diavolo. There's nothing diabolical or spicy about it. Nero d'Avola means "black grape from Avola," a town in Sicily.

This is a dark red wine with aromas and flavors of ripe, dark red cherry, cocoa, plum and a hint of cherry leaf. It's medium-bodied and flavorful in the mouth, easy drinking with just enough structure. The tannins are moderate and soft with light-grained texture. Finish is medium+ and juicy. It will be good for casual meals with tender red meat or dishes with tomato-based sauces.

Both of these wines are meant to be enjoyed now. Don't age them.

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