

1 week ago

2015 Donnafugata Sur Sur Grillo Sicilia DOC

Last week, *Vino Italiano* - my series bringing you some of the best wines from across Italy - made a stop in the Veneto for a white wine. The [2013 Sartori di Verona Ferdi Bianco Veronese IGT](http://nittanyepicurean.blogspot.com/2017/04/2013-sartori-di-verona-ferdi-bianco.html) bottled by Casa Vinicola Sartori SPA [http://nittanyepicurean.blogspot.com/2017/04/2013-sartori-di-verona-ferdi-bianco.html] was more complex than expected, but still perfect for pairing with a variety of seafood dishes. Today, we're headed south to Sicily for another white wine:



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2015 Sur Sur Grillo Sicilia DOC bottled by Donnafugata s.r.l. (Marsala, Italia).

This wine is 100% grillo from the Contessa Entellina estate and neighboring areas in southwest Sicily. The wine was fermented in stainless steel tanks. Following fermentation, the wine was aged for two months in the tanks prior to bottling. It comes in at 12.7% ABV.

Here it is in the glass:



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Another look:



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One more:



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The wine showed a light golden color. Apple, grapefruit, lemon, hay, lime zest and slate each arrived on the nose. Apple, grapefruit, pithy lemon, hay, slate, lime and hints of stone fruit followed on the palate where the stone fruit emerged as the wine opened up. The wine exhibited great acidity and minerality, along with good structure and length. This wine would be the perfect aperitivo to enjoy on the veranda on a hot Sicilian afternoon. It would pair equally well with a grilled calamari salad.

This wine is widely distributed throughout the United States and can be purchased from retailers [such as this one](https://www.spiritboss.com/products/38182) [<https://www.spiritboss.com/products/38182>] for \$18-\$22/bottle.

More to come from Donnafugata!

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*Sample provided for review.

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