HOUSE OF TOWNEND

Grillo, Rupe Secca

Usual Price	£11.99
Discount Price (inc. VAT)	£10.99
Code	SECC001

Grillo, also known as Riddu and Rossese bianco, is a white Italian wine grape variety which withstands high temperatures and is widely used in Sicilian wine-making. The Grillo, Rupe Secca is a superb example of what can be achieved from this grape, and offers a delicious and interesting alternative to Pinot Grigio or even New World Rhône varietals - with flecks of green apples, guava, mango and a touch of vanilla spice. Weighty, but with lovely complex structure.

Tasting Notes:

Intense bouquet and lovely palate of citrus and tropical fruit flavours and refreshing acidity.



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Specification	
Vinification	The grapes are hand-picked, employing various canopy management (vine training) techniques due to the fact that the bunches reach the peak of their maturity in mid-September. Following destemming, the grapes are gently pressed with a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place so that the wine retains all of the grape's natural acidity.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Sicily
Type	White Wine
Grapes	Grillo
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
Producer	The Wine People
Producer Overview	The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare.
Closure Type	Cork
Food Matches	Try with marinated shrimps, scallops or a Caesar salad