

Rallo Azienda Agricola, Marsala Mille Semi Secco, Sicily, Italy

Producer Profile

The Vesco family make fragrant wines, organically grown in a certified organic agriculture.

They represent the best and most typical style of winemaking in western Sicily: crisp Catarratto and perfumed, fresh Nero d'Avola from their hillside vineyards. Cantine Rallo have vineyards in three sites in western Sicily: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo that makes their delicious Passito di Pantelleria. Their grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine.

Viticulture

Rallo Azienda Agricola Marsala Mille Semi Secco comes from the Riserva dello Stagnone vineyards planted with trellis trained Grillo vines in 1980 on a South facing exposure around 50 metres above sea level. Soils are clay and sand.

Winemaking

Manually harvested at night into 15kg cases, the grapes are gently pressed then fermented at 16 to 18 degrees celcius in stainless steel for a period of 15 to 20 days then matured for 6 months before ageing in oak for 10 years.

Tasting Note

Light golden amber colour, with an intense bouquet, delicate, smooth and nutty with honey, apricot jam and vanilla on the palate.

Food Matching

Strong, herbed cheese, or as a refreshing and refined aperitif.



Product code: 5051

Technical Details

Varieties:

Grillo 100%



ABV: 18%

Closure: Natural cork

Colour: White

Style: Fortified

Case Size: 6 x 75cl

Oak Ageing

Time: 10 Years

Type: French Oak

% wine oaked: 100

% new oak: None

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