

HELIOS GRILLO

Helios Grillo is the flagship white wine of the family, obtained from a selection of high-altitude, old vine Grillo. It expresses notes of wild flowers, citrus and exotic fruit. Elegant, on the palate, with fruity and rich textures, a wine that reveals complexity and depth over time.

CHARACTERISTICS

Denomination IGP Terre Siciliane

Variety Grillo 90%, Chardonnay 10%

Alcohol 13.5%

Production 6000 bottles

Vineyards Paradiso in Contessa Entellina, organically grown

Altitude 1,800 feet

Soil Limestone and calcarous

Vinification Soft pressed for 8 hours, fermentation in a steel

Aging 10% in French tonneaux, 90% for 9 months on the fine lees in stainless steel

Production philosophy Certified Organic, Vegan Friendly



DESCRIPTION

Grillo is one of the characteristic vines of the Contessa Entellina area, in the province of Palermo. Here brothers Gunther and Klaus, produce their flagship version of this variety, full of aromas and flavors. The flagship Helios wines are named after Father Aurelio, who was among the first in the area to focus on quality viticulture and began the family's journey towards high quality winemaking. The wine is made by hand from harvesting to bottling from a selection of the best Grillo grapes. The wine tells a story of dedication and work in the organically cultivated vineyards. It expresses the unique terroir of ancient volcanic soils and the intense Sicilian sun. Helios Grillo is a savory and complex white wine, with a profile of elegance and a vibrant, mineral finish.

Color Bright yellow

Aroma An expressive bouquet of ripe ruby red grapefruit, white flowers and tropical fruits

Flavour A rich and soft palate with a beautiful acidic core. Notes of pineapple and papaya gently linger

AWARDS

92 points - James Suckling 2015

91 points - James Suckling 2016

Gold Medal - Gilbert & Gaillard 2016

90 points Gold Medal - Gilbert & Gaillard 2016