



## CAMURRIA ORANGE

Camurria / kamu 'r:ia / Sicilian for 'trouble'  
Sicilian sun and wind, organic grapes and a long maceration on the skins, spontaneous fermentation in neutral barrels. So, Camurria Orange was born, a natural orange wine bottled unfiltered and unfiltered.

### CHARACTERISTICS

**Denomination** IGP Terre Siciliane

**Variety** Grillo 100%

**Alcohol** 12%

**Production** 6,400 bottles

**Vineyards** Paradiso in Contessa Entellina, 30-year-old vines located at 450 meters s.l.m. organically grown

**Soil** Volcanic tuff

**Vinification** Spontaneous fermentation, maceration on the skins for 5 days, malolactic fermentation in stainless steel tank

**Aging** Neutral barrels for 2 months and stainless steel tank, on the fine lees for 9 months

**Production philosophy** Certified Organic, Natural, Vegan Friendly

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### DESCRIPTION

Grillo is one of the characteristic native white varieties of western Sicily's Contessa Entellina (PA) where the Di Giovanna family has been cultivating their organic vineyards for five generations.

The organic grapes are hand-harvested mid-September, destemmed and macerated on the skins for 5 days. Spontaneous fermentation, in stainless steel tank. Malolactic fermentation follows. Aged in stainless steel and neutral barrels, on the fine lees for 9 months before bottling, unfiltered and unfiltered.

**Color** Bright orange

**Aroma** An expressive bouquet of wild flowers, almonds, marzipan and orange peel

**Flavor** Medium in body, savory with a beautiful acid core. Layers of citrus, stone fruits and sweet spice envelope.

So2: free 6 mg/L total 27 mg /L.