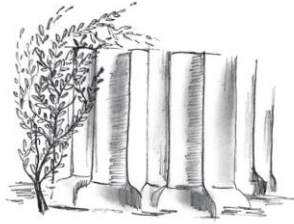




PALAZZO
MALGARA

GRILLO



Palazzo Malgara Grillo

SICILIA (ITALY)

Palazzo Malgara was launched in 1990 by two renowned Italian winemakers who wanted to focus on producing beautiful southern Italian wines using native grape varieties. Their goal was to create highly regarded wines that reflected the characteristics of the area. Thanks to modern technology, they have been able to continue producing wines and now have gained a global following for their products.

Grapes: 100% Grillo

Viticulture:

Alcohol: 13% vol.

Appearance: A distinctive golden hue

Nose: Nut oils and citrus

Palate: Light citrus fruits, apple peel and almond.

Food pairings: Seafood, chilled soups and mature cheese.



Sicilia (Sicily) Wine Region of Italy

Climate: Sicily has a typical Mediterranean climate meaning mild, wet winters & hot, dry summers. It is also home to hilly terrain, poor, soil, and many hours of sunlight: all excellent climactic qualities for grape growing.

Sicily is the largest island in the Mediterranean and the largest region in Italy (about 10,000 square miles). Wine making was established here by the ancient Greeks, and is deeply connected to the culture of Sicilians. Sicilian wines became quickly well known throughout the world as the wines were easily exported thanks to the region's ports.

For a time, Sicilian wine production became a bit downgraded as producers were more focused on quantity than quality of wines produced. Thankfully, producers have been focused on creating wines that are even better than in past years.

Grillo is well suited to the hot, dry Sicilian climate. Its high levels of sugar and the ease with which it oxidizes make it a good option for fortification. Hence its role in Marsala