

GRILLO IOLE FRIULI COLLI ORIENTALI RIBOLLA GIALLA



100% Ribolla Gialla. Bright straw-yellow in color, this wine offers expressive aromas of ripe pear, golden apple, citrus zest and white flowers, with subtle herbal and mineral undertones. The palate is crisp and lively, showcasing flavors of lemon, green apple, and white peach, complemented by a touch of nuttiness and a saline, mineral-driven finish. With refreshing acidity and a light-to-medium body, it pairs beautifully with seafood, light pasta or risotto.

The Grillo Iole vineyard is nestled in the Friuli Colli Orientali DOC of northeastern Italy in the village of Prepotto. The vineyard benefits from the region's ideal microclimate, with warm days, cool nights, and unique marl and sandstone soils ("ponca") that enhance the wine's minerality and structure. The family-run estate is committed to sustainable practices and minimal intervention. The grapes are harvested by hand at optimal ripeness. Meticulous manual selection follows destemming, soft pressing and cold stabilization at controlled temperature for 5 days. Aging in steel for about 7 months on the fine lees with frequent pumping over.

Grillo Iole was born from the passion of Sergio Muzzolini, who bought the first acres of vineyard in the 1970's in order to satisfy his desire to taste a good glass of authentic wine with his closest friends. Slowly over the next 40 years, the company has grown to its present size. His daughter Anna took over the family estate in 1999 and leads with a lot of passion and gratitude toward her origins. Her goal is to make exciting, unforgettable wines. It is essential to her that the process does not harm the environment and the people who live in the area where they work. Anna focuses on the native grapes of the region. With a total production under 3500 cases, it is very much a small family operation.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

GRILLO IOLE
SCHIOPPETTINO DI PREPOTTO,
FRIULI COLLI ORIENTALI

100% Ribolla Gialla. Expressive aromas of pear, golden apple, citrus zest & white flowers; herbal & mineral undertones; crisp & lively; refreshing acidity & a light-to-medium body; flavors of lemon, green apple, white peach & nuttiness; a saline, mineral-driven finish.

Shelf Talker:

GRILLO IOLE
FRIULI COLLI ORIENTALI
RIBOLLA GIALLA



100% Ribolla Gialla. Bright straw-yellow. Expressive aromas of ripe pear, golden apple, citrus zest & white flowers with subtle herbal & mineral undertones. Crisp & lively. Flavors of lemon, green apple & white peach, complemented by a touch of nuttiness & a saline, mineral-driven finish. With refreshing acidity & a light-to-medium body, it pairs beautifully with seafood, light pasta, or risotto.

AN EASTERLY WINE SELECTION