

GRILLO IOLE FRIULI COLLI ORIENTALI SAUVIGNON



100% Sauvignon. Pale straw yellow tending to golden, with an intense yet balanced nose featuring aromas of tomato leaf, pepper, sage, mowed grass, and nettle, complemented by hints of yellow and tropical fruit. The palate is fresh and mineral-driven, delivering a clean and satisfying finish. Ideal with fish, sushi, shellfish, white meats, asparagus, vegetable soups, creamy preparations and aromatic recipes featuring tomatoes and peppers.

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, followed by meticulous manual selection, destemming, soft pressing and cold stabilization for 5 days. Fermentation takes place in stainless steel tanks, with aging on fine lees for about seven months, accompanied by frequent pumping over to enhance complexity.

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.

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Tasting Note:

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Shelf Talker:

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