

SCOPA VINO BIANCO TERRE SICILIANE



Catarratto and Grillo. Inviting aromas of apricot, green apple and lemon, complemented by floral hints of white flowers. Flavors of pear, white peach, citrus zest, subtle touches of anise, mint, tea and almond on the finish. A distinct saline quality adds a bright, coastal feel. Pair with grilled white fish, prawns, or shellfish and light pasta dishes. Excellent on its own or as an aperitif. Organic.

Sourced from organically farmed vineyards in Partinico, province of Palermo, Sicily, Italy. The vineyards are at an altitude of 440m. The Grillo is planted at northern exposure; the Catarratto at southeast. Soil in general throughout the vineyards is 40% sand, 30% loam, 30% clay. Harvest is done manually; Grillo usually comes in around the first week of September and Catarratto around the third week of the same month. 36 hours of maceration on only the Catarratto, Grillo is direct press.

Stainless steel ferment. Bottled unfinned and unfiltered.

Scopa is a proprietary of Italian wines created by the Manhattan-based importer and distributor Coeur Wine Co., founded by Eric Clemons in 2013. Through collaborations between Coeur Wine Co. and some of their favorite Italian wineries, they strive to bridge the gap between boutique Italian quality and everyday affordability. Named after a traditional card game, the project partners with family-owned growers in regions like Sicily and the Veneto, utilizing hand-harvested fruit and minimal-intervention, spontaneous fermentation techniques.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

SCOPA VINO BIANCO TERRE SICILIANE

Catarratto & Grillo. Aromas of apricot, green apple, lemon & white flowers; flavors of pear, white peach, citrus zest, anise, mint, tea & almond on the finish; a saline quality adds a bright, coastal feel. Organic.

Shelf Talker:

SCOPA TERRE SICILIANE VINO BIANCO



Catarratto & Grillo. Inviting aromas of apricot, green apple & lemon, complemented by floral hints of white flowers. Flavors of pear, white peach, citrus zest, subtle touches of anise, mint, tea & almond on the finish. A distinct saline quality adds a bright, coastal feel. Pair with grilled white fish, prawns, or shellfish & light pasta dishes. Excellent on its own or as an aperitif. Organic.

AN EASTERLY WINE SELECTION