



VINITY
WINE COMPANY

Valle dell'Acate

Zagra, Grillo

Appellation: Sicilia Grillo DOC

Type: White, dry

Blend: 100% Grillo

Zagra in the Sicilian dialect is “La Zagara,” the white blossom of citrus plants found throughout Sicily. These blossoms are traditionally used in bridal bouquets.

Tasting Notes

Color: Bright straw-colored yellow.

Bouquet: Complex with distinctive aromas of white flowers and minerals.

Taste: Large, velvety but alive, with great structure and persistence with strong flavor and minerality.

Alcohol: 13.5%

Serving Temperature: Chilled 16-18° C (60-64° F).

Pairing

Seafood, fried fish and vegetables, tempura, marinated vegetable *caponata*.

Vineyard Notes

Production Area: Contrada Biddine Soprana e Sottana, Acate (RG) – Eastern Sicily.

Exposure: Southeast.

Soil: Fossiliferous (containing fossils, as rocks or strata) siliceous coastal sands with medium-to-coarse grain size with interspersed arenaceous levels. The color varies from light red sand to dark red in the arenaceous levels. The permeability is high for porosity.

Training System: Counter-espalier, spurred cordon.

Vine density: Approximately 5,000 plants/ha.

Yield: 6,700kg/ha.

Winemaking Notes

Harvest: Mid/late of August.

Aging: Steel vats for 4 months, then held in-bottle for at least 4 months before release.



Valle dell'Acate is in Feudo Biddini, in Ragusa province. A significant cultural history permeates the natural heritage of this area dating back to the classical Greeks. Grape rows branch off for seventy hectares between the sinuous hills carved by Dirillo river, called Achates by the Romans. It was Giuseppe Jacono who started wine production, opening the winery at the end of XIX century. In 1981 Giuseppe Jacono Jr. started Valle dell'Acate to continue wine production based on south-eastern Sicily's native grapes. In 1996 Gaetana Jacono, his daughter, joined the company and carries on the traditions and culture of her ancient family and their unique region of Sicily.