

Cantine Grasso

Sette Aje Inzolia-Catarratto

Golden yellow color, powerful and fresh on the nose with definite honeyed-floral notes, which blend delightfully with the fruity notes of white peach, ripe pears and peaches. Fruitiness with grassy nuances on the palate and a well-defined structure. Its freshness and fragrance gives it great personality, making it a truly pleasurable wine.

Inzolia 50%

Catarratto 50%

Practicing Organically

Appellation	Terre Siciliane IGP
Vineyard	The vineyards in North-Eastern Sicily near Milazzo on sandy soils.
Vinification	The grapes are subjected to soft pressing followed by fermentation at controlled temperatures. Aging in stainless steel vats for a few months, and at least two months in the bottle.
Pairing	Absolutely delightful wine with freshly caught grilled fish, risotto with asparagus, and as a summer poolside sipper.

CANTINE GRASSO

Founded in 1887, five generations have farmed these vineyards in Milazzo of northeast Sicily. Today, Alessio, along with his sons Tullio and Carmelo, passionately remain committed to preserving tradition and skill, while utilizing sustainable practices and modern methods to produce quality wines consistently from year to year. All grapes are grown organically without chemical treatments and only vegetal fertilizers are used in the vineyards. The light and warmth of the Sicilian sun, together with the light coastal breeze and the beneficial temperature ranges, allow grapes to gradually ripen up to the moment of hand-harvesting, giving the wines pleasantly rounded notes and full expression.