



SurSur 2018

A fresh and fruity Grillo with a young twist

DENOMINATION: Sicilia Doc Grillo

GRAPES: Grillo

PRODUCTION ZONE: South-West Sicily, Contessa Entellina estate and neighboring areas

TERRAINS: altitude from 656 - 1312 ft; hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements and total limestone from 20 to 35%.

VINIFICATION: fermentation and ageing in stainless steel

FOOD & WINE: it matches perfectly with seafood appetizers, vegetarian first courses and roast fish. Try also with grilled white meats and fresh goat cheese. Excellent at 48 - 51°F°.

ARTISTIC LABEL: Grillo is an ancient autochthonous Sicilian grape variety, but it is also a cute little animal (the cricket) that brings good luck. The name sur sur, that means cricket, comes from the classical Arabic language which was once also spoken in Sicily. The voice of spring, with its scents and colors, is depicted on the label. It shows Gabriella (founder of Donnafugata, with her husband Giacomo) as a girl in flight, running barefoot through the flowers and fresh grass, following the singing of crickets that sounds sweet to her ears, like a thousand “SurSur...”

91 pts

WINE ENTHUSIAST 2019

THE
ENTHUSIAST
100

EDITOR'S CHOICE

DISCOVER

SURSUR 2018 TOGETHER WITH JOSÉ RALLO



José Rallo
Donnafugata owner