

Coste al Vento

Grillo Menfi DOC 2021

Son of generous lands, **Coste al Vento** delights the palate with a tasty and ripe fruit that melts into saline fragrances.

The fermentation in clay amphoras enhances the wine's intense and unique personality.



WHY COSTE AL VENTO?

Coste al Vento means “windy hills”, where the Mediterranean breeze brings sea minerals to the soil.

WHAT DOES IT TASTE LIKE?

Its color is bright deep gold. Complex aromas of yellow ripe fruit merge into herbal scents of oregano, mint and sage, on a rich layer of nettle and fine green tea. A long-lasting aftertaste enriches a vibrant fresh palate.

HOW IS IT MADE?

Grapes are handpicked in mid-September. The wine ferments spontaneously with the skins for 6 days in clay amphoras, and then refines on fine lees for 4 months with weekly batonnages. Aging potential is about 3-5 years.

HOW TO PAIR IT?

A particularly tasty combination for **Coste al Vento** is with big roasted fishes, grilled prawns or stuffed calamari, but also with a super-classic Spaghetti Carbonara. It is surprisingly good with glazed pork belly, or with semi-matured cheeses such as Tuma Persa and Caciocavallo Ragusano.

GRAPES

100% Grillo
grown in Tenuta Belicello,
Vigna del Pozzo.

SOIL

Deep dark alluvial soil made
of clay banks rich in fresh
groundwater.

DATA

Total production: 4.500 btls
Alcohol content: 13.5%
Residual sugar: 1.2 g/l
Total acidity: 6.58 g/l
Total SO₂: 32 mg/l

From vintage 2021 Coste al Vento ferments in **amphoras**. Thanks to the clay's characteristics - moderate oxygen exchange, optimal thermal insulation and zero electric conductivity - this wine has a delicate color extraction and a vibrant palate.



CANTINE BARBERA
vignaiolo in menfi
no tricks, no frills, just wine