

Florio

COUNTRY
Italy

REGION
Sicily



Vino Florio

VARIETALS
100% Grillo

VINEYARD PHILOSOPHY
Traditional farming philosophy

VINEYARD NAME
Vino Florio

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
120 hectares	0-250 meters	Valley Floor and Rolling Hills	Medium-textured and sandy red
YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg per hectare	3,700 vines per hectare	Guyot	15 years

CLIMATE
Insular with mild winters and very hot, dry summers, marked by strong winds.

HARVEST PERIOD
Starts in mid-September, by hand, with very ripe grapes that are high in residual sugars and polyphenols.

VINIFICATION
Powerful extraction forces come into play through the use of the traditional wine press to create musts loaded with color, high dry extracts, and savory marine notes. Fermentation takes place in cement vessels, marked by continuous micro-oxygenation, which continues even after fermentation, preparing the wine for its encounter with alcohol.

AGING
Aged on the lees for 12 months in concrete tanks, followed by 2 months in bottle. No fining or filtration.

NO. OF BOTTLES PRODUCED
60930

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
14.5% Alc./Vol.	5.5 g/l, pH 3.2	23 g/l	0.5 g/l

TASTING & PAIRINGS

Appearance: Intense yellow.
Nose: Flower-filled fields, citrus, and marine scents.
Palate: Vibrant, dry, and full-flavored.
Pairings: Salty, citrus fish and grilled vegetables.
Serving Temperature: 46-53°F

VOLIO'S QUICK TAKE

Florio has always been known for Marsala, but in 2023 they decided to show the world the white wine that makes their legendary Marsala. Fermented in natural concrete with a little skin contact, this wine is salty, a little boozy, and punches with high acidity. This is all intentional, as the base wine before fortification needs to have the backbone (acidity and alcohol) to age into infinity.

Decanter
92PTS



AVAILABLE FORMATS
750 ml