



## Stats

**Grapes:** 100% Grillo  
**Vineyard:** Single site in Salemi  
**Vine Age:** 15-years-old  
**Soil Type:** Sandy clay  
**Viticulture:** Practicing organic  
**Fermentation:** Inoculated – stainless-steel  
**Skin Contact:** 2-3 hours  
**Aging:** 2 months on the lees in stainless steel  
**Alcohol:** 12.5%  
**Residual Sugar:** 3.43 g/L  
**pH:** 3.13  
**Total Acidity:** 5.25 g/L  
**Total SO2:** 111 ppm  
**Total Production:** 8,000 cases  
**UPC:** 8009720628251

## Poggio Anima

2022

# 'URIEL'

Grillo | Sicilia - Italy



ORGANIC



VEGAN

## About

Uriel, the archangel of repentance. Uriel played a very important role in ancient texts as the 'rescuer'. The translation of Uriel is 'God of Light.' Uriel was the angel who checked each of the doors during the Passover in order to ensure safety for God's people. Grillo is a very resilient grape and one that withstands a lot of heat and wind on Sicily. It is probably best known as the foundation for Marsala but in its 'dry' form has many interesting characteristics. It is the most important white grape on Sicily and therefore the 'principal light.' The Grillo vineyard is located in Western Sicily, in the Salemi area at about 25 miles from Marsala. They are planted around a third of a mile above sea level and are east facing on sandy and clay rich soil. Vines are VSP trained with guyot pruning.

After de-stemming and maceration for a few hours, the grapes were subject to soft-press before a gentle fining. Fermentation took place in temperature-controlled stainless-steel tanks. The wine was then left on its lees for about two months before being bottled with a one-micron filtration and sulfur addition.

## Tasting Note

Layered aromas burst from the glass, including white peaches, white grapefruit, and thyme. The palate is medium bodied with mineral, saline notes. Grillo's naturally high acidity is tempered by slight, imperceptible residual sugar. The finish is graceful and high-toned.