



Stats

Grapes: 100% Grillo
Vineyard: A single vineyard in Salemi
Vine Age: 17-years-old
Soil Type: Sandy clay
Viticulture: Practicing organic
Fermentation: Inoculated – stainless-steel (100% whole-berry)
Skin Contact: 2-3 hours
Aging: 20 days on the lees in stainless steel
Alcohol: 12.5%
Residual Sugar: 3.5 g/L
pH: 3.37
Total Acidity: 6.1 g/L
Total SO2: 125 ppm
Total Production: 1,667 cases
UPC: 8009720628251

Poggio Anima

2024

'URIEL'

Grillo | Sicilia - Italy



ORGANIC



VEGAN

About

Uriel, the archangel of repentance whose translation is 'God of Light', played a very important role in ancient texts as the 'rescuer'. Uriel was the angel who checked each of the doors during Passover in order to ensure safety for God's people. The correlation here is that, as the most important white grape on Sicily, Grillo is the 'principal light.' It's a very resilient grape and one that withstands a lot of heat and wind on Sicily. Grillo is probably best known as the foundation for Marsala but in its 'dry' form has many interesting characteristics. The vineyard for this wine is located in Western Sicily, in the Salemi area at about 25 miles from Marsala. It is planted around a third of a mile above sea level and is east facing on sandy and clay rich soil. Vines are VSP trained with guyot pruning. The 2024 vintage saw very low quantities because of the high temperatures and the lack of rain. Still, the remaining fruit was of very good quality

After de-stemming and macerating for a few hours, the grapes were subject to a soft, whole-berry press before a gentle fining. Fermentation took place in temperature-controlled stainless-steel tanks.

Tasting Note

Golden straw in the glass, bursting with white peach, grapefruit, and a hit of fresh thyme. Clean and mid-weight, with salty edges and a flicker of sweetness to round it out. Bright, balanced, and built to refresh.