



Terroir

COSTE AL VENTO

Coste al Vento means **WINDY HILLS**

Light orange wine, no fining and no filtration

- ✓ **Grapes:** Grillo
- ✓ 1 week skin contact
- ✓ spontaneous fermentation
- ✓ Fermentation and refining in clay amphoras



Bright deep gold

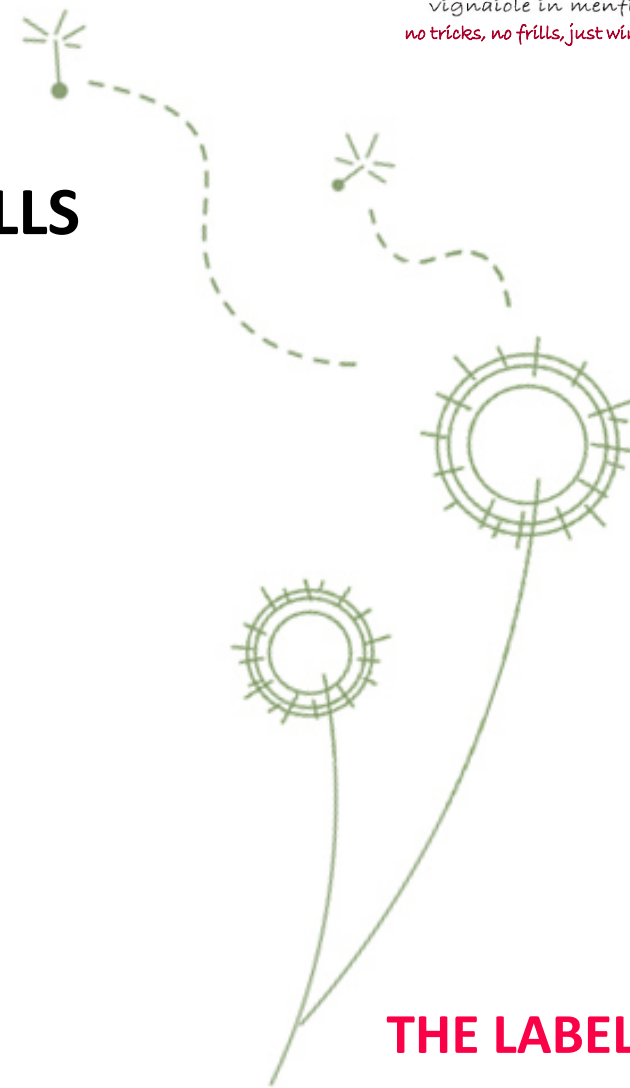


Yellow ripe stone fruit, oregano, mint, sage, green tea



Rich and vibrant palate, with a long aftertaste


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



THE LABEL

*Dandelion blossoms
dancing in the wind*