

TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

*Born from deep, generous soils, **Coste al Vento** harmonizes ripe fruit with herbal complexity and a savory mineral core, all further enhanced by purposeful amphora maceration.*

WHY COSTE AL VENTO




Coste al Vento translates to “Windy Hills”, a tribute to the constant Mediterranean breezes that sculpt the character and health of these vineyards.



Coste al Vento

Grillo Menfi DOC 2024

TASTING PROFILE

	COLOR	Deep, luminous golden yellow
	AROMAS	Ripe yellow orchard fruits layered with wild oregano, mint, and sage, complemented by intriguing notes of nettle and green tea
	PALATE	Broad and textural with a distinct saline grain; it shows remarkable persistence and a savory finish

WINEMAKING

- Harvest: manual picking, end of August
- Spontaneous fermentation in clay amphorae with 6 days skin contact, for a gentle extraction of color and tannins
- Full spontaneous malolactic fermentation
- Refining: 10 months in amphorae on fine lees. Weekly bâtonnage is performed in the early stages, then gradually reduced to allow the wine to settle naturally

TECHNICAL DATA

Grapes	100% Grillo	Alcohol	13%
Vineyard	Tenuta Belicello, Vigne del Pozzo	Production	3,400 bottles
Soils	Deep alluvial clay, exceptionally rich in minerals	Aging potential	3–5 years in bottle

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●●○	●●●○○	●●●○○	●●●●○

FOOD PAIRING

Perfect with roasted fish, grilled prawns and stuffed squid. Its structure and savory profile also make it a surprising match for classic carbonara and semi-aged cheeses.

COSTE AL VENTO AT A GLANCE

★ A POWERFUL, TEXTURAL GRILLO DEFINED BY AMPHORA MACERATION



CANTINE BARBERA
vignaiole in menfi