



# HOUSE OF TOWNEND

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## Grillo, Rupe Secca

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**Price** £10.49  
**Code** SECC001

Grillo, also known as Riddu and Rossese bianco, is a white Italian wine grape variety which withstands high temperatures and is widely used in Sicilian wine-making. The Grillo, Rupe Secca is a superb example of what can be achieved from this grape, and offers a delicious and interesting alternative to Pinot Grigio or even New World Rhône varieties - with flecks of green apples, guava, mango and a touch of vanilla spice. Weighty, but with lovely complex structure.

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**Tasting Notes:**

Intense bouquet and lovely palate of citrus and tropical fruit flavors and refreshing acidity.

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## Specification

**Vinification** The grapes are hand-picked, employing various canopy management (vine training) techniques due to the fact that the bunches reach the peak of their maturity in mid-September. Following destemming, the grapes are gently pressed with a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place so that the wine retains all of the grape's natural acidity.

**ABV** 12.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** Italy

**Region** Sicily

**Type** White Wine

**Grapes** Grillo

**Genres** Vegan, Vegetarian

**Vintage** 2024

**Style** Dry

**Body** Elegant, crisp and delicate

**Producer** The Wine People

**Producer Overview** The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare.

**Closure Type** Cork

**Food Matches** Try with marinated shrimps, scallops or a Caesar salad