

Aldo Viola Biancoviola

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Sicilia

CEPAGE: 45% Grillo, 45% Catarrato, 10% White - Other

THE STORY

Aldo Viola farms seven hectares of Catarratto, Grillo, and Grecanico near his home village of Alcamo, planted on the area's steep Timpi Rossi ("Red Hills"), named so because of the sandy-clayey soil's high iron content. He also owns a plot of land 30 kilometers outside of town, closer to the sea, planted to Perricone, Nerello Mascalese, and Syrah, all of which thrive in the dry and scorching-hot microclimate of the area. Aldo works without synthetic chemicals in the vineyards, harvesting everything by hand and conducting almost all vineyard work entirely manually as well. --RWM

THE SELLING POINTS

SUSTAINABILITY: Organic In Practice, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

