

FiA THIS ANCIENT AND NOBLE GRAPE ORIGINATED IN NEARBY CAMPANIA, SEPARATED FROM SICILY BY THE STRAITS OF MESSINA. IT CAN RIVAL CLASSIC INTERNATIONAL VARIETIES IN COMPLEXITY AND AGE-WORTHINESS.



GrILLO ALSO NATIVE TO WESTERN SICILY, THIS GRAPE IS SOFT ON THE PALATE WITH MODERATE ACIDITY AND A SENSATION OF FRUITY SWEETNESS. IT IS A PLEASANT APERITIF AND PAIRS WELL WITH LIGHTER MEDITERRANEAN DISHES.

87 Tenuta Rapitalà Piano Maltese Bianco 2009, Sicilia IGT

A blend of native Grillo and Catarratto with small components of international varieties, all grown at 400 metres elevation in the Rapitalà estate in Palermo province. This is a generously fruity Mediterranean-style wine with plenty of stone fruit and moderate acidity. Easy to drink and to pair with flavourful fish and shellfish dishes.

92 Planeta Cometa 2009, Sicilia IGT

One of Planeta's most successful white wines, Cometa is made from 100% Fiano, grown in the Menfi region. Complex nose has floral, citrusy, herbal and mineral notes transitioning to grapefruit and tropical fruits on the palate. Vibrant natural acidity gives a cleansing fresh lift on the finish. Drink now or hold for 3 to 4 years.

86

PLANETA LA SEGRETA BIANCO 2009, SICILIA IGT

Very drinkable, well-balanced blend of 50% Grecanico, 30% Chardonnay, 10% Viognier and 10% Fiano. It shows stone fruit with tropical and citrus notes and is full-flavoured yet refreshingly light on the palate. Serve as an aperitif or with Mediterranean-style seafood.

CaTARrAtTo

A MAJOR INDIGENOUS VARIETY NATIVE TO THE WESTERN PROVINCE OF TRAPANI. IT IS DESIGNATED DOC IN SEVERAL WESTERN REGIONS. FORMERLY USED MOSTLY IN THE PRODUCTION OF MARSALA, IT IS NOW SHOWING EXCELLENT QUALITIES AS A SINGLE GRAPE AS WELL AS USEFUL FOR BLENDING.



GIACOMO AND ANTONIO RALLO FROM DONNAFUGATA

88 TENUTA RAPITALÀ CASALJ CATARRATTO-CHARDONNAY 2009, IGT SICILIA

Ripe citrus, mineral and floral overtones with a suggestion of buttery spiciness on the nose. Ripe lemon citrus flavour is more dominant in the mouth, backed up by well-calibrated acidity and good mineral grip.

86 TENUTA RAPITALÀ 2010, ALCAMO DOC

100% Catarratto Lucido. Melon, citrus and honeyed scent with clean, fresh yellow fruit, pleasantly fresh acidity, a lick of mineral and a lightly buttery sensation on the finish. Great value in Italy.

IN SO LiA

ONE OF SICILY'S MOST SUCCESSFUL RESURGENT CLASSIC WHITE VARIETIES IS INSOLIA (AKA INZOLIA OR ANSONICA, AS IT IS ALSO KNOWN IN TUSCANY WHERE A SMALL AMOUNT IS PLANTED). IN SICILY IT IS MOST HEAVILY PLANTED IN AGRIGENTO, PALERMO AND CALTANISSETTA REGIONS. INSOLIA WORKS BRILLIANTLY

WHEN BLENDED, BUT SHOWS STAR QUALITIES AS A SINGLE GRAPE. WHILE IT CAN THRIVE IN SEVERAL REGIONS, THE MOST VIBRANT EXAMPLES I TASTED WERE FROM PALERMO PROVINCE.

93 Donnafugata Chiarandà 2008, Contessa Entellina DOC

Donnafugata's star dry white is a 50/50 blend of Chardonnay and Insolia showing delightful mellow honeysuckle, hazelnut and citrus aromatics that also deliver on the palate. Supple flavours harmonize with excellent natural acidity, mineral grip and a subtle lick of creamy butter on the finish.

89 BAGLIO DI PIANETTO FICILIGNO VIOGNIER/INSOLIA 2010, SICILIA IGT

From an excellent producer in Palermo region, this exhibits signature Viognier stone fruit, especially apricot in the foreground shows. Very fresh citrus notes, lively acidity and zesty minerality reflect Insolia varietal style on the finish. This harmonious blend brings out the best in both grapes.



89 DONNAFUGATA VIGNA DI GABRI 2009, CONTESSA ENTELLINA DOC

70% Ansonica (Insolia), 25% Chardonnay and 5% other varieties. This oak-aged wine from the celebrated Contessa Entellina DOC in the province of Palermo offers mellow buttery, lightly floral, citrus and tropical fruit notes wrapped in creamy smoothness. Contrasting brisk acidity and excellent minerality permit graceful aging up to a decade.



88 AVIDE RIFLESSI DI SOLE INSOLIA 2008, VITTORIA DOC

The Vittorio DOC in Ragusa is generally warmer, with the vineyards situated at lower altitudes. This one has aromatic melon and citrus character which carry through faithfully on the palate, together with attractive gravelly mineral, creamy texture and well-behaved acidity. Finishes with citrusy and mineral freshness.

89 Duca di Salaparuta Colomba Platino Insolia 2009, Sicilia IGT

Inviting scent of ripe melon with floral notes and a whiff of honey open the way for deliciously ripe yellow fruit flavours balanced by invigorating acidity and a light touch of mineral. Finishes with an ethereal trace of tropical fruit.