



Representing Family owned wineries
throughout Italy for over 30 years.

**2023 TENUTA
WHITAKER "MOZIA"
GRILLO SICILIA DOC**



JUNE 2024

vinous

The 2023 Grillo Mozia is youthfully coy yet bursting at the seams, revealing a delicate blend of chamomile, green melon and hints of candied lime. This blends savory and sweet, with ripe orchard fruits and silky textures offset by a stream of zesty acidity. Sweet herbal tones emerge toward the close. This tapers off with tremendous length and a salty tinge, leaving a green citrus resonance to gradually recede. The Mozia hails from albarellino-trained vines growing in sandy soils, at and slightly below sea level. This is one of the most characterful Grillos produced in Italy today.

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