

# Organic Cala Iancu Bianco Grillo Catarratto Il Mortellito 2025



## Region

Volcanic soils and a maritime influence combine to impart a distinct elegance and mineral character upon the island’s wines. Notable for its range of local varieties with Nero d’Avola and Nerello Mascalese making reliable, fleshy red wines, whilst Catarratto, Grillo and Inzolia yield surprisingly well balanced and flavourful white wines. You will also find the more recognised grapes of Syrah and Chardonnay performing really well in this warm Mediterranean climate. However, it is the uniquely rich and mineral influenced dessert wines that are perhaps Sicily’s greatest contribution to the wine world, from Marsala to Moscato di Pantelleria and Malvasia.

## Producer

Mortellito is the name of the land located in Val di Noto in Southeast Sicily, which inspired the beginning of the family business in winemaking, with 23 hectares of land of both light soils (with limestone and clay for minerality and sapidity) and dark soils with more organic substances. They are certified organic and care about working with nature’s resources such as natural fertilisers and only harvesting by hand. In the winery they aim to respect the character of the wine allowing spontaneous fermentation to best reflect local terroir.

## Tasting Notes

Cala Iancu draws its identity from calcareous soils and from the proximity to the sea, two key elements in building freshness and salinity, essential for balance and natural tension. Minimal intervention in both vineyard and winery, with 12-hour skin contact, followed by spontaneous fermentations at controlled temperatures around 20 °C. Fresh citrus-driven profile with notes of lemon zest and ripe grapefruit. Iodine and marine mineral nuances reflect the strong Mediterranean influence. Mediterranean scrub aromas intertwine with a pronounced salinity and vibrant acidity, leading to a long, sapid and persistent finish.

## Food

Ideal with raw fish and lightly grilled seafood. Also pairs beautifully with herb-marinated white meats and dishes that highlight Mediterranean flavours.

### Technical Information

|             |                                  |
|-------------|----------------------------------|
| Country     | Italy                            |
| Region      | Sicily                           |
| Grape(s)    | Grillo (90%)<br>Catarratto (10%) |
| Type        | White                            |
| Style       | Fruity                           |
| Oaked Style | Unoaked                          |
| Body Style  | Light bodied                     |
| Sustainable | Yes-sustainable practices        |

|                    |                   |     |
|--------------------|-------------------|-----|
| Dry/Sweet Style    | Dry               |     |
| Alcohol Content    | 12%               |     |
| Closure Style      | Cork              |     |
| Organic/Biodynamic | Organic certified |     |
| Allergens          | Milk:             | No  |
|                    | Egg:              | No  |
| Vegetarian/Vegan   | Vegetarian:       | Yes |
|                    | Vegan:            | Yes |



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk