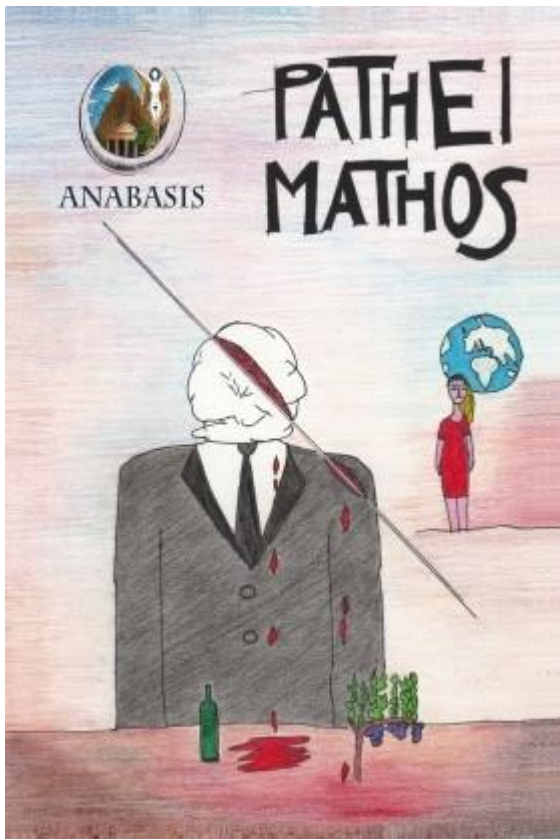


PATHEI MATHOS



Producing an excellent wine requires a lot of experience and knowledge. A mental wear and tear due to technical choices, a constant restlessness about the meaning to be communicated, in the continuous search for a connection between the organoleptic characteristics and the global emotion that the wine must arouse. Transmitting one's emotion through tasting in a unique experience: physical and mental. It is an ongoing obsession. But suffering is never an end in itself. Suffering teaches, and it is the closest relative of knowledge. The ancient Greeks knew this well through the tragedy of Aeschylus, where "Pathei mathos" was "Knowledge through suffering". The birth of a good wine cannot escape such a sacrifice. Good fruits are born from sacrifice. Much is the value, as much is the pain.



Pathei Mathos sweet wine of Grillo(passito)

Grape: Grillo passito
DOC Sicilia

Alcol: 14.50 % vol ca.

Colour: warm amber

Consistency: medium

Perfumes: orange peel,
candied white fruits,
dried figs

Taste: intense and
persistent. Candied
peach, candied apricot,
dried figs

Yield per Hectare: 25 ql

Harvest: first part in late
August, second part in
mid-September

Aging: six months in
steel barrel