VINIMUNDI
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VILLARINI

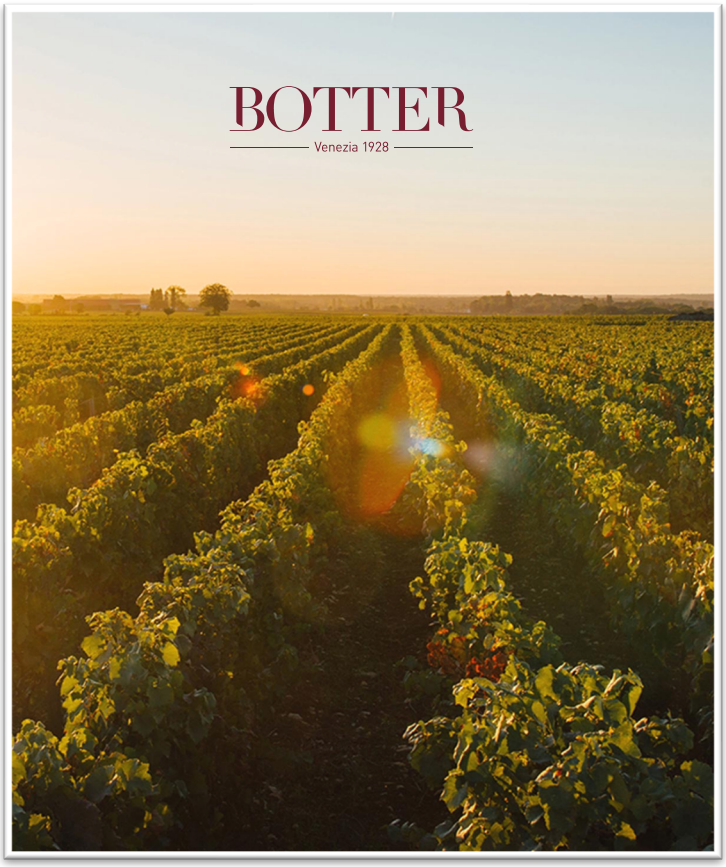
One of the fastest growing brands in the U.S.

Region: **Sicily, Italy**

Fun Fact: **Sicily has a larger wine growing area than the entire Germany.**

-Organic, Certified Sustainable, Vegan-

Villarini is a Sicilian wine brand born from a partnership between Icon Wines and the Botter family, one of Italy's well-established wine groups. The winery focuses on indigenous Sicilian grape varieties — including Nero d'Avola, Grillo, and Nerello Mascalese — alongside international varietals like Cabernet Sauvignon, aiming to showcase the island's authentic terroir through approachable, everyday-drinking wines typically priced in the $12–15 range. Rather than a prestige or single-vineyard label, Villarini positions itself as a value-tier producer blending regional authenticity with modern winemaking techniques to deliver accessible, food-friendly wines.





Grillo 2025

The grapes for Villarini Grillo are soft pressed and the must obtained ferments for 15/20 days at a controlled temperature, 17-18 °C (62-64 °F), in stainless steel tanks. The wine is then stored at 18-20 °C (64/68 °F) in steel tanks until the bottling time. Displays aromas of ripe melon with hints of gooseberry, rounded off with fresh mint. Yellow fruit aromas of apricot and mango balanced with invigorating citrus notes.

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Nero d'Avola 2025

40% of this wine is aged for 10 months in first and second passage oak barrels ("barriques", 60% French / 40% of American oak).

90 Points – '24 James Suckling – *"Hazelnuts, chocolate and cherry jam on the nose, followed by a ripe, juicy and medium- to full-bodied palate with berry-soaked tannins."*



Cabernet Sauvignon 2025

The grapes are harvested by hand, and 40% of this wine is aged for 10 months in first and second passage oak barrels ("barriques", 60% French / 40% of American oak). Displays some of the classic Cabernet Sauvignon aromas of black current, plum, and fresh herbs, but also a spicy character of coffee and dark chocolate.