

Nicolo Grippaldi

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Gagliano Castelferrato



*Fig 1. Wildflower blossoms in the vineyard as part of a natural ecosystem to support vine health*

*In 2015, Nicolò Grippaldi returned to his family's abandoned land in Enna, Sicily—a region where viticulture vanished nearly a century earlier after the phylloxera blight. On high-altitude terrain once farmed by his great-grandfather, he replanted 13,000 vines, grafting half the vineyard with 200-year-old heritage clones of Nero d'Avola and Nerello Mascalese to preserve Sicily's lost viticultural legacy. Currently the only active winemaker in the region, he employs rigorous biodynamic and organic farming, without any mechanical intervention, to craft artisanal wines entirely by hand, vine to bottle.*

*Aged for years before release, these extremely limited-production wines are poured at some of the world's top Michelin-starred restaurants, including Massimo Bottura's Osteria Francescana*