

Kheirè 2020

Grillo Sicilia DOC by organic viticulture – Cru range



Kheirè is a word of Greek origin which means "Welcome". It is a tribute by Gorghi Tondi to the thousand-year-old history of Sicily and to the time when the island was an integral part of the glorious Magna Graecia. Kheirè is a white wine from Grillo grapes, an ideal witness of a past with Greek origins also for the proverbial Sicilian hospitality, being the island a crossroads of great peoples and different cultures.

Grapes: 100% Grillo
Alcohol content: 13%

Area of production: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25

m a.s.l. (about 80 ft)

Certification: organic, IT-BIO-009

Tasting notes: straw yellow with greenish reflections. Intense and persistent, with notes of almond blossom and sea breeze, delicate and fresh citrus notes. Harmonious and of rare pleasure, with its mineral taste and its slightly saline finish

Pairings: ideal with smoked fish dishes, excellent with vegetable dishes as well. Serve at 10 °C (50 °F)

In the vineyards: Kheirè grapes' come from vineyards of about 30 years, whose density is 4,000 vines per hectare, with a production of about 6,5 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy, and the training and

pruning system is single Guyot. The harvest happens during the third decade of August.

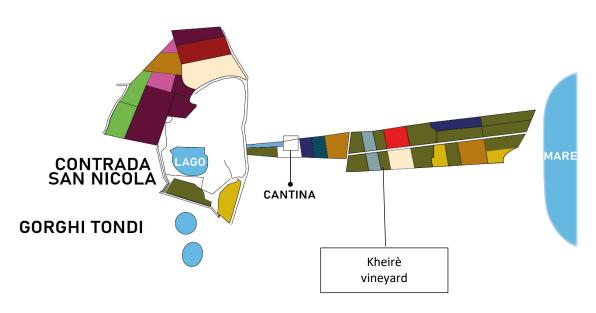
In the cellar: After a soft pressing of the grapes, fermentation process takes place at a controlled temperature, in stainless steel tanks, and the wine ages on the lees, for 6 months in stainless steel, and 5 months in the bottle



First vintage: 2006

Bottles produced: 12,500

Bottle capacity: 75 cl



CONTRADA RAMISELLA

