

Masterclass 1

Friday, may 10

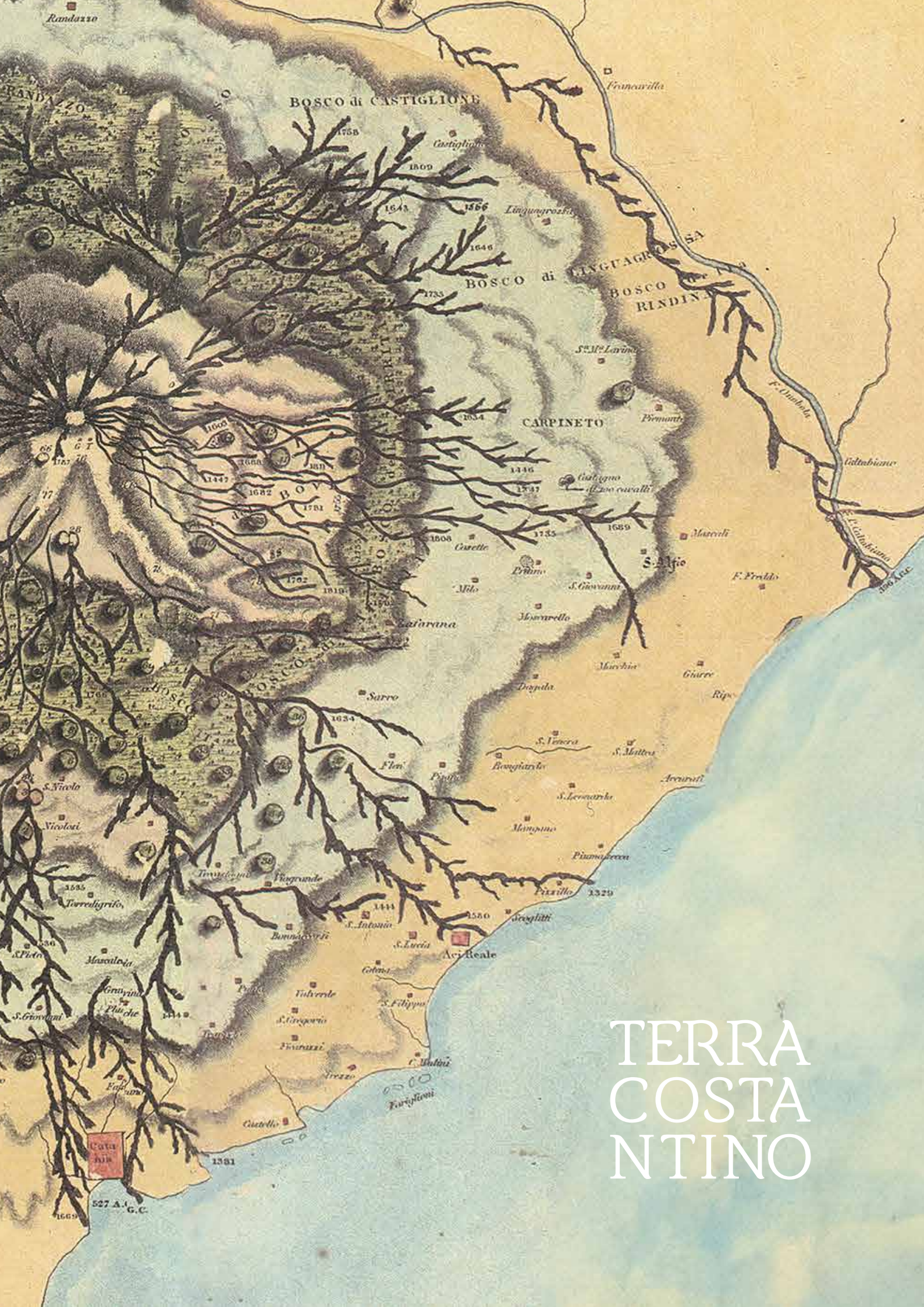
10.00 – 11.30

The Aeolian islands, Etna, the West and Palermo

ENG

Pietro Russo MW

- Terra Costantino – Doc Etna Bianco, Contrada Praino 2022
- Tenuta di Fessina – Doc Etna Bianco, A’Puddara 2021
- Le Casematte – Doc Sicilia, Pharis 2022
- Tenuta di Castellaro – Eùxenos 2021
- Tenuta Ferrata – Doc Etna Rosso, Frevi 2020
- Tenute Bosco – Doc Etna Rosso, Vico 2017
- I Custodi delle Vigne dell’Etna – Doc Etna rosso, Aetneus 2011
- Valle dell’Acate – Doc Vittoria Frappato, Vigna Biddine Sottana 2023
- Feudi del Pisciotto – Doc Sicilia, Nero d’Avola “Versace” 2021
- Candido – Doc Sicilia, Nero d’Avola 2021
- Duca di Salaparuta – Doc Sicilia, Triskelè 2021
- Gorgi Tondi – Doc Sicilia, Grillodoro Vendemmia Tardiva 2018



Randazzo

RANDAZZO

BOSCO di CASTIGLIONE

Francavilla

Castiglione

Linguagrossa

BOSCO di LANGUAGROSSA
BOSCO di RINDINO

CARPINETO

BOVINO

S. Agio

Castellana Grotte

Sarvo

S. Teresa

S. Maria

S. Leonardo

Mompiano

Pizzillo

S. Lucia

S. Filippo

S. Spirito

S. Maria

S. Antonio

S. Maria

TERRA COSTANTINO

Catania

527 A. G.C.

Contrada Praino

etna bianco superiore doc

Our Contrada Praino originates from our youngest vineyard, heartbeat of a new project in Milo, focal point of the east slope of Etna and homeland of the Etna Bianco Superiore. Only bush-trained Carricante vines, growing on the steep terraces that we built on our beautiful vineyard facing the Mediterranean sea, they give birth to a refreshing wine, with a pronounced acidity and intended to explain the authentic essence of the white wines from the volcano.



Appellation: "Etna bianco Superiore"
Denominazione di Origine Controllata



Production Area: Contrada Praino - Milo (CT) – east slope of Etna



Altitude: 650 m.a.s.l.



Site climate: high-hill, with breezes coming from the Mediterranean sea



Grapes: 100% Carricante



Soil type: sandy soil of volcanic origin, with conspicuous presence of Ripiddu (lapilli and volcanic eruptive pumice). Its substrate is characterized by the sequence of pyroclastic flow levels and yellowish siliceous-sandy wind deposits and brown paleosols, which become darker and carbonaceous in its upper part. The composition ranges from basaltic-picritic to mugearitic. The juvenile material is scoriaceous and often porphyric, with phenocrysts of pl, px, and ol in variable quantities and ratios. The maximum thickness is of 10 meters. The age is between 12,000 and 120 b. C. The pedogenetic processes created a soil deep on average and poor skeleton



Vines per hectare: 7,000 bush-trained



Yield: 80 q/ha



Average age of vines: young



Harvest: manual



Vinification: we obtain the main part of the must by direct press of the grapes in an inert press. The rest of the must macerates on skins for a short period. After cold settling to clarify the must, it ferments at a controlled temperature of 14-16°C



Maturation: several months in steel and then in bottle



Average annual production: 1400



Alcohol content: 13° vol.



Serving temperature: 10°C



Vino Biologico: IT BIO 008 - Agricoltura Italia



SUSTAINABLE WINERY:
Certificate n. CC/083
EQUALITAS – Standard SOPD
- Vineyard management,
production and aging of still
white, red and rosé wines
bottled in glass bottles

Terra Costantino
Via Garibaldi 417 | Viagrande | Catania
terracostantino.it | info@terracostantino.it
+39 095 434288

A'PUDDARA

It is a wine dedicated to Sicily and, like the Pleiades, which are a pulsating object in the sky, it is a small continent that has a heart that pulsates in the middle of the Mediterranean. A 'Puddara - "le gallinelle" or "la chioccia" for fishermen and farmers, in memory of the poetry of Ovid - was a sign that indicated the direction in work and in life. Let's imagine the fishermen from Riposto who come back from the sea and looking up on the volcano, spot the Pleiades hidden behind the summit just where, as if it were a hanging garden, the vineyard of our Carricante rests. It is a rigorous wine outlined like A 'Muntagna that stands out in the night ...



A'PUDDARA

DENOMINATION: Etna Bianco D.O.C.

VARIETAL: Carricante 100%

ENOLOGIST / AGRONOMIST: Benedetto Alessandro

TASTING NOTES

COLOR: straw yellow with green shades

SCENT: grafite, orange zest, mango, broom, aromatic herbs

TASTE: vertical minerality, high acidity, lemon peel, tropical fruit.

Candied entry with buttery notes and a savory and marine finish, saltiness

CHARACTERISTICS OF THE PRODUCTION AREA

PRODUCTION AREA: Biancavilla

VINEYARD SURFACE: 2 ha

AGE OF THE VINEYARD: 1950 Biancavilla

EXPOSITION: South

ALTITUDE: 900 mt

SOIL COMPOSITION: *Biancavilla, Contrada Manzudda*

The Biancavilla area is characterized by small volcanoes and craters from remote eras, the soil is mostly made of limestone, clay, lapilli, sand and volcanic ash. With a huge amount of potassium, basaltic lavas and ancient tuffs. The thermal excursion is stronger than the north side, it reaches 30 degrees giving, combined with the fine and sandy soil, a vertical elegance and a unique minerality, that if combined with the high acidity of this indigenous variety guarantee a very high aging potential Carricante grapes.

HARVEST: October

YIELD PER HA: 5.500 kg

VINIFICATION: crushing without de-stemming, careful selection of the grapes both in the vineyard and on the sorting belt, soft pressing with separation and cold static decantation

FERMENTATION: direct fermentation in 3500 liter french oak barrels

AGING: aged on the lees for 6-8 months

TOTAL PRODUCTION: 9.000 bottles of 0,75 cl and 150 magnum of 1,5 lt



LE CASEMATTE

Pharis Grillo Sicilia D.O.C.

Grape varieties

Grillo 100%

Growing system

Espalier

Hervest

Manual in crates starting from the second week of September.

Vinification

Addition of dry ice and low temperature fermentation for about 15 days.

Ripening

500 liter French oak barrels and concrete vats

Aged

In bottle for 10 months

Tasting notes

Dense and complex on the nose with clear hints of citrus fruit and yellow pulp fruit, elderflower and meadowsweet, fresh aromatic herbs and a light spiciness. Gritty and deep the sip, savory and enveloping, punctuated by a nice acid boost, along the finish with fresh citrus returns.

EÚXENOS

UNA VERSIONE SECCA E MACERATA IN ANFORA DELLA MALVASIA DELLE LIPARI.
UN NUOVO VINO CHE RACCONTA UNA STORIA ANTICA,
E UN ULTERIORE TRAGUARDO NEL PROGETTO DI TENUTA DI CASTELLARO.

La Storia

In greco antico il termine Eúxenos significa “ospitale con gli stranieri”. Questa parola è stata trovata incisa su delle anfore di vino recuperate da un battello naufragato a poche centinaia di metri dalla costa dell'isola di Lipari. Infatti nel 1966 è stato scoperto un relitto, risalente al 300 a.C. circa, non distante dalla costa orientale. L'imbarcazione, incagliatasi al largo della Secca di Capistello, aveva disperso il suo carico sul fondale sabbioso e si era inclinata fino a una profondità di 108 metri. Il carico si componeva principalmente di anfore di tipo greco-italico utilizzate per contenere e trasportare il vino. Al momento del recupero, molte delle anfore erano ancora chiuse con tappi di sughero sigillati con resina e recanti bolli con nomi greci quali “Eúxenos” e “Dion”.

L'Ispirazione

L'affascinante storia di queste anfore ritrovate in fondo al mare è stata l'ispirazione per un nuovo vino della Tenuta, che segna l'ideale chiusura di un cerchio iniziato nel 2005, con la ricerca operata sulle isole Eolie delle migliori viti della varietà a bacca bianca tradizionalmente coltivata su questi terreni vulcanici, ovvero la Malvasia delle Lipari, che secondo studi ampelografici fu portata a Lipari dagli stessi Greci antichi. Con la selezione massale e la ripropagazione di questo varietale così raro e prezioso, si è avviato il progetto enologico di Tenuta di Castellaro, con l'obiettivo ambizioso di dimostrare che attraverso un'artigianalità contemporanea, è possibile fare grandi vini anche a Lipari. Il nuovo vino, l'unico dell'azienda prodotto con uve 100% Malvasia delle Lipari, segna un traguardo ulteriore in questa direzione, e completa quel percorso iniziato oltre quindici anni or sono, da stranieri sull'isola.

Il Vino

Si chiama Eúxenos ed è un bianco secco lievemente macerato, ottenuto dalla selezione di uve Malvasia delle Lipari raccolte a mano dalle viti coltivate ad alberello sulla piana di Castellaro, in regime biologico e vegan certificati, stavolta non esposte al sole per l'appassimento come nella versione dolce più popolare. La fermentazione spontanea, senza l'utilizzo di alcun additivo, avviene in anfora di cocchiopesto – un antico materiale utilizzato per la produzione di anfore sin dai tempi ellenici, come anche nell'Antica Roma – ed è condotta dai lieviti naturalmente presenti sulle bucce, con cui il vino rimane a contatto per circa 20 gg. Dopodiché rimane in anfora per altri 8 mesi, prima di essere lasciato a riposare in bottiglia. La prima annata di Eúxenos è la 2021. Si tratta di un vino che segue la verticale ed elegante di Tenuta di Castellaro, e che esprime sensazioni di frutta candita e tostata, entro una scia di mineralità delicata. Un piccolo tesoro, e una nuova espressione di eno-archeologia dell'isola di Lipari.



SOCIETÀ AGRICOLA TENUTA DI CASTELLARO srl
Via Caolino s.n., 98055 Lipari (ME) |
Tel. 090-9587713 | www.tenutadicastellaro.it | info@tenutadicastellaro.it

EÚXENOS



APPEARANCE

Deep straw-yellow with golden reflections



NOSE

Intense vivacity with hints of ripe white peach, candied fruit and toasted almonds that slowly turn into intense thyme and wild herbs suggestions, on marine notes background



PALATE

Full-bodied, rich, and velvety taste with pleasant fruity returns, well balanced by a trail of acidity, in a bracing streak of minerality



FOOD PAIRINGS

Excellent paired with blue or medium-aged cheeses, poached egg with fresh truffle, oriental dishes, especially those from Japanese cuisine such as sashimi



TYPE

Macerated Dry White Wine

CLASSIFICATION

IGT Terre Siciliane Bianco

PRODUCTION AREA

Lipari Island

CLIMATE

Mediterranean and continental, very breezy, with significant temperature variations between day and night

SOIL

Volcanic sand, fertile, rich in trace elements and volcanic minerals

ALTITUDE

350 m a.s.l.

GRAPE VARIETY

100% Malvasia delle Lipari

TRAINING SYSTEM

Alberello technique (free standing "little trees") with a 1,2 x 1,2 m quincunx planting layout

DENSITY OF IMPLANTATION

7000 stumps per hectare

ALCOHOL CONTENT

13%

GRAPE HARVEST

Handpicked in the last ten days of September, with selection of the bunches

VINIFICATION

Destemming and soft crush of the grapes is followed by natural fermentation in a cocciopesto amphora without any added yeast. Fermentation and maceration with submerged cap continue for about 60 days, then the wine is aged in amphoras for another 10 months

AGING IN THE BOTTLE

At least 6 months

ESTIMATED AGING CAPACITY

At least 10 years

TASTING TEMPERATURE

13-14°C

TASTING NOTES

A deep straw-yellow with golden reflections wine. The nose has an intense vivacity with hints of ripe white peach, candied fruit and toasted almonds that slowly turn into intense thyme and wild herbs suggestions, on marine notes background. The taste is full-bodied, rich, and velvety taste with pleasant fruity returns, well balanced by a trail of acidity, in a bracing streak of minerality

• CONTAINS SULPHITES



This Cru Vigna Vico, is an elegant wine with an extraordinary complexity. It expresses all of its potential from a unique and ancient terroir, Etna. It comes from one of the very few parcels in the contrada Santo Spirito that were not covered by the lava flow of 1879.

WINE: *Piano dei Daini Etna Rosso Cru Vigna Vico*

CLASSIFICATION: *Etna Rosso DOC (Denominazione di Origine Controllata)*

BOTTLES PRODUCED: *4.000*

AREA OF PRODUCTION: *On the northern side of Mount ETNA Sicily*

ALTITUDE: *700 m a.s.l.*

TERRAIN: *Volcanic, sandy matrix, in a few parcels with presence of stones*

VIGNETI: *Vigna Vico, grown as alberello from very old pre-phylloxera vines located in the town of Passopisciaro, Contrada Santo Spirito, parcel "Belvedere", "Seimigliaia" and "Calata degli Angeli"*

PLANT DENSITY: *7,000 plants per hectare*

AGE OF VINEYARDS: *first planting started in 1865*

GRAPE VARIETIES: *Nerello Mascalese 90%, Nerello Cappuccio 10%.*

HARVEST: *Hand-picked in cases after the second decade of October*

VINIFICATION: *Destemming and soft crushing of the grapes; racking via gravity into tronconic steel vats where fermentation takes place for 20 days at a controlled temperature. Daily cycles of cap punch-downs to assure correct extractions of aroma and color from the skins.*

AGEING: *After malolactic fermentation the wine ages in tonneau french oak barrels of 700 liters for at least 14 months, then in steel vats for at least 3 months and a minimum of 12 months in the bottle.*

BOTTLING: *at least 18 months after date of harvest*

Grape: Nerello Mascalese 100%

Area of production: Rovittello, Castiglione di Sicilia

Altitude: mt 680 a.s.l.

Soil: volcanic, fertile, rich in skeleton and minerals

Climate: high hill climate with considerable temperature changes between night & day

Plant density: 5000 plants per hectare

Grape production: 5 tons per hectare

Plant training system: alberello

Harvest: manual harvesting: 3^o week of October

Vinification technique: grapes are destemmed and not totally crushed, then kept in thermo-controlled fermentation vats where they macerate for 10/12 days at a temperature ranging between 18° and 22°C. After alcoholic fermentation the grapes are racked with soft presses.

Malolactic fermentation: yes

Aging: 18 months in french oak tonneau and 24 months of bottle

Alcohol content: 14% vol

FREVI – ETNA ROSSO 2020



ÆTNEUS Etna Rosso DOC 2011

Technical sheet

VARIETALS: Nerello Mascalese (80%), Nerello Cappuccio, Alicante

LOCATION OF VINEYARDS: Contrada Moganazzi (Castiglione di Sicilia),
Northern slopes of Mt. Etna

VINE TRAINING: bush (9,000 plants per hectare)

AGE OF VINEYARD: Up to 150 years

ALTITUDE: 750 m asl

EXPOSURE: Terraces

TERRAIN: Sandy, volcanic, very rich in minerals, with subacid reaction.

CLIMATE: Typical high-hill climate, considerable temperature excursions
between day and night.

RIPENING: Mid-October, manual harvest.

VINIFICATION: The grapes are harvest and selected, brought to the winery
in shallow crates, where they are crushed after destemming about 80% of the
clusters. The fermentation and maceration last 12 days at 25-28°C in steel
vats. Malolactic fermentation in small barrels.

MATURATION: In used ($\frac{2}{3}$) and new ($\frac{1}{3}$) *tonneaux* for at least 36 months.
Refined in the bottle for at least two years.

PRODUCED BOTTLES: 8,236 plus 360 magnums

TASTING NOTES:

- Eye: ruby red.
- Nose: ethereal, intense, hints of ripe fruit and tobacco.
- Palate: elegant, harmonic, long aftertaste, rightly tannic.

ALCOHOL CONTENT: 13.5%

SERVING TEMPERATURE: 18-20 °C.



WINE TECHNICAL SHEET

FRAPPATO VIGNA BIDDINE SOTTANA

Classification: Vigna Biddine Sottana, Vittoria D.O.C. Frappato

Production area: Contrada Biddine Sottana, Acate (RG) - Eastern Sicily

Soil type: Black soil with white pebbles rich in silt

Grape variety: 100% Frappato

Methods of growth: espaliers and cord, 5.000 plants/hectare in part. 20

Production per hectare: 5.000 kg

Harvest period: last week of September

Aging period: steel vats for 5 months, bottle-aged for at least 3 months

Alcohol level: 13,50 %

Color: deep ruby red and purple reflections

Aroma: complex and rich in hints of red fruits, ripe blackberries and raspberries, rose flowers.

Flavor: fresh, aromatic and structured, small red fruits and jam notes emerge in the aftertaste, closing with the right tannicity and long persistence.

Best paired with: aperitifs based on fresh and mature cheeses, cured meats, marinated and tataki Sicilian red tuna, swordfish roll.

Serve at: 16°- 17°C (60°-63° F),

Note: Biddine is the historical name given to the district where Frappato is produced. Today's name is Biddini. The vineyard is small, preserves the oldest Frappato plants on the estate and was espaliered in 2000.





NERO D'AVOLA

Sicilia DOC

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2007	Red with great structure and longevity	100% Nero d'Avola	Niscemi (CL)

The grape variety that expresses the character of Sicily's oenological tradition better than all the others. This wine, meticulously produced using the estate's finest resources expresses, in absolute purity, the extraordinary elegance and ability of wine to improve over time.

Tasting notes: characterised by an intense ruby red colour typical of this grape variety. The nose offers delicate and persistent notes of red berry fruits such as blackcurrants, blueberries and cherries. Full, velvety and persistent, aiming for an elegant overall harmony.

Pairing: pairs well with red meat roasts, game, stews and aged full-flavoured cheeses.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 60 Ql

Harvesting period: last week of september

Vinification: in steel

Malolactic fermentation: done

Aging: in barriques

Duration of the aging in barriques: 10 months

Duration of the aging in bottle: 8 months

Available formats: 0,75 l





Nero d'Avola

tipologia¹ rosso DOC Sicilia BIO
vitigno² 100% nero d'avola
gradazione alcolica³ 14% vol.
zona di produzione⁴ Camporeale, Palermo
terreno⁵ argilloso, scuro di medio impasto
altitudine⁶ 400 metri s.l.m.
sistema di allevamento⁷ guyot **densità d'impianto**⁸ 4.200 piante / ha
resa pianta⁹ 2,0 kg
resa per ettaro¹⁰ 8.400 kg
vinificazione¹¹ 2 settimane di macerazione in rotovinificatore a temperatura controllata
affinamento¹² 6 mesi in acciaio e 12 mesi in bottiglia
capacità di invecchiamento¹³ 6 anni

DEGUSTAZIONE

colore¹⁴ rosso rubino con riflessi viola
profumo¹⁵ intenso di frutti di bosco, viola, lamponi e ribes
sapore¹⁶ morbido, vellutato e persistente



borgogna



14-16°C



carni rosse
alla griglia

(1) classification-klassifizierung, (2) vine-cépage-höhe, (3) alcool content-dégré d'alcol-alkoholgehalt, (4) production area-zone de production-anbaugebiet, (5) soil-terrain-boden> clay, dark and friable-argileux sombre de mélange moyen-dunkler lehm Boden, (6) altitude-höhe, (7) training system-système d'élevage-erziehungssystem> guyot, (8) plant density/ha-densité d'installation/ha-pflanzdichte/ha, (9) yield per plant-rendement per plante-ertrag pro pflanze, (10) yield per hectare-rendement par hectare-ertrag pro hektar, (11) vinification - weinherstellung> 2 weeks maceration in rotary fermenter at controlled temperature - 2 semaines de maceration en rotovinificateur à température contrôlée - 2 Wochen Maischegärung im temperaturkontrolliertem rotofermenter, (12) maturing - affinement-ausbau> 6 months in steel tank and 12 months in bottle - 6 mois en acier et 12 mois en bouteille - 6 Monate in edelstahl und 12 Monate in der flasche, (13) ageing limit-capacité de vieillissement-lagerfähigkeit> 6 years-6 ans-6 Jahre, (14) color - couleur - farbe> ruby red with violet highlights - rouge rubis avec des reflets violet - rubinrot mit violetten reflexen (15) aroma - parfum - bouquet> intense berries, blackberries, raspberries and currants - intense de fruits de bois, mûres, framboises et groseilles - Lila beeren, himbeeren und johannisbeeren, (16) flavour-saveur-geschmack> smooth, velvety and persistent - saveur douce, veloutée et persistante - weich, samtig und anhaltend.



DUCA DI SALAPARUTA
DAL 1824



Triskelè

NERO D'AVOLA 2021
SICILIA Denominazione di Origine Controllata

SOIL:

5.8 hectares of vineyards at an altitude of 340-350 metres above sea level; hilly terrain; mostly clayey soils with a subalkaline reaction, high active limestone content and a low concentration of organic matter. Mild winters; dry and windy summers with significant temperature fluctuations between day and night.

VINEYARD:

Year of planting 1997; average planting density 6,400 plants per hectare with yields of approx. 50-60 quintals per hectare. Espalier-trained vines with Guyot pruning, with an average of 12 buds per plant.

VINTAGE:

The year 2021 was marked by temperatures above seasonal average. Rainy winter; very dry spring and summer. Although the beginning of summer was scorching, the cooler weather from early August onwards had a positive effect on the vegetative cycle of the vines, resulting in excellent grape ripening.

HARVEST:

The grapes were hand-picked from 30 September to 2 October 2020 and transported to the winery in 3 kg crates by refrigerated lorry.




VINIFICATION AND AGEING:

After the crates have been unloaded, the grapes are sorted on a conveyor belt. After the grapes have been destemmed, they are taken to the fermentation vessel where alcoholic fermentation begins at a controlled temperature of 26-28 °C, while the pulp and skins undergo maceration. Fermentation continues with precise maceration and délestage. Once fermentation is complete, the wine remains in contact with the grape skins for a further week. After the first racking, malolactic fermentation takes place in concrete tanks, followed by 10-12 months of ageing in new or second-use, fine-grained and elegantly toasted oak barriques.

BOTTLE AGEING:

At least one year before being sold on the market.

TASTING NOTES:

 Triskelè is deep red in colour with purple tinges and  has an aroma of sour cherry, blackberry and spices due to its ageing in barriques.  A transversal wine with smooth tannins and a long, pleasant finish.

PAIRINGS:

It is ideal with grilled and braised red meats and game. It is excellent with medium and mature cheeses.

WINE LONGEVITY:

More than 20 years.

FIRST VINTAGE PRODUCED:

1998

ANALYTICAL DETAILS:

14.5% Alc./Vol., total acidity 6.6 g/l, pH 3.37, net dry extract 38 g/l

 14 -16 °C  75 cl

Grillodoro 2018 – late harvest “Botrytis cinerea”

Organic Grillo Sicilia DOC – specialty



One of a kind sweet wine in the Sicilian scene, **Grillodoro** is a rarity, being the only "noble rot" wine produced on the island. It is sweet wine obtained from a late harvest of overripe Grillo grapes, characterized by the attack of Botrytis Cinerea, the so-called Noble rot, which occurs in our vineyard overlooking the Mediterranean. The peculiar position of the rows favors the development of Botrytis, since it exposes the grapes to the alternation of humidity, generated by the sea, sun and breeze, a very rare phenomenon that makes our Grillodoro a very precious nectar. Hence the highly symbolic name of our late harvest wine, which recalls the gold of the Sicilian sun bottled for a few and refined connoisseurs. Grillodoro is produced in very small quantities and only in the best vintages.

Grapes: 100% Grillo

Alcohol content: 13.5%

Residual sugar: 154 g/l

Area of production: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at 25 m a. s. l. (about 80 ft)

Certification: organic, IT-BIO-009

Allergens: contains sulphites

Tasting notes and pairing: Golden, bright color, with light amber hues. Delicate bouquet, with floral hints of orange blossom and jasmine, saffron, and a final honeyed touch. On the palate it is crystal clear, harmonious, pleasant, with aromas of honey and tropical fruit, with a long persistence. It perfectly matches with dry almond-based pastries,



TENUTA

GORGHI TONDI

VINI PER NATURA

TENUTA GORGHI TONDI s.a.s. Annamaria e Clara Sala Soc. Agr. – VAT. No. 01983130814

Offices: via Sanità, 29/B – 91025 Marsala (TP) – Italy

Tel. +39 0923 719741– Fax +39 0923 711881

Cellar and vineyards: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italy

Tel.+39 0923 657364

info@gorghitondi.it - www.gorghitondi.it/en



tiramisu and ricotta cheese desserts. Ideal with blue cheeses. Serve at 10-12 °C (50-54 °F)

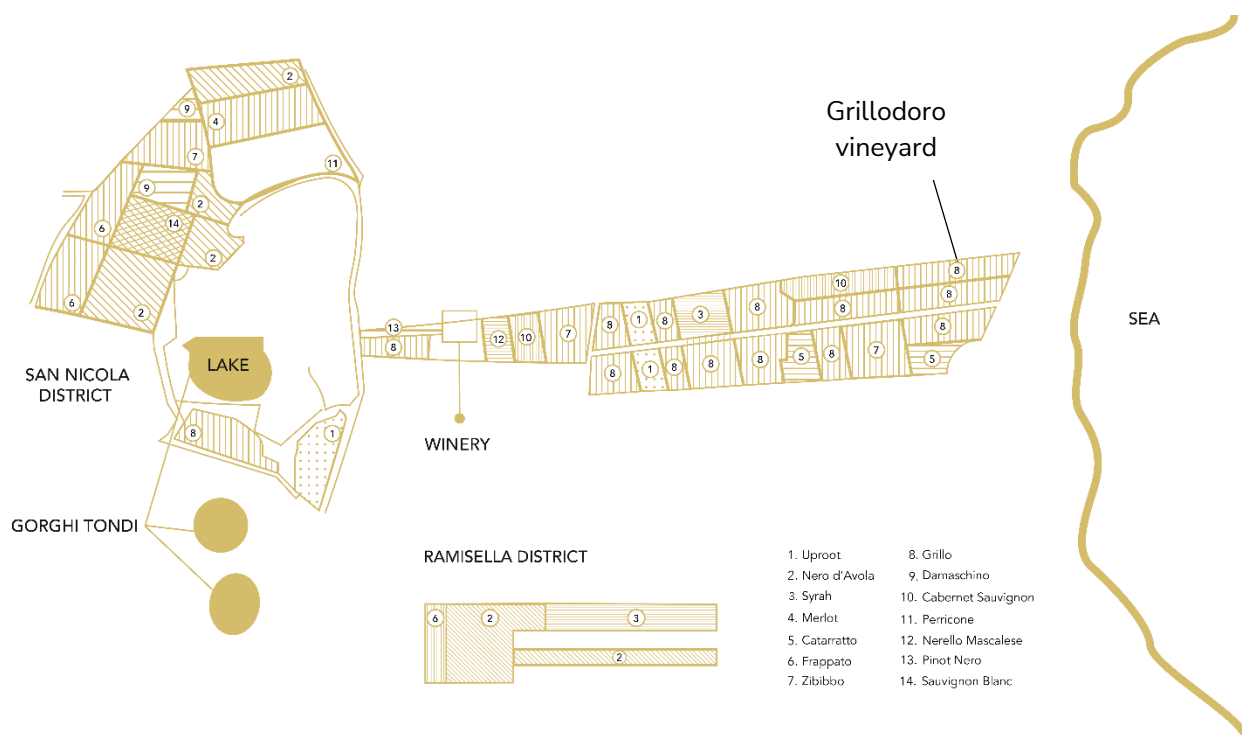
In the vineyard: Grillodoro grapes come from a vineyard of over 30 years, whose density is 3,200 vines per hectare, with a production of about 2 tons. The soil is flat, composed of a medium-textured limestone substrate mainly sandy, and the training and pruning system is single Guyot. The harvest is done manually, picking only the most suitable berries, and it happens between October and November

In the cellar: After a soft pressing of the grapes, fermentation process takes place at a controlled temperature, in small stainless-steel tanks. The wine ages for 1 year in stainless steel tanks, on the lees, further 2 years in new French oak *barrels*, and 1 last year aging in the bottle

Vintages produced: 2006, 2007, 2008, 2010, 2011, 2012, 2014, 2015, 2016, 2017, 2018

Bottles produced: 1,500

Bottle capacity: 50 cl



TENUTA

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