



Maremeo 2022

White wine Terre Siciliane IGP – Good Vibes Wines



Maremeo is our blend of white grapes, fresh, carefree, inspired by the joy of the foam of our sea, the Mediterranean.

A white wine, fragrant and marine, to sip in company looking at the horizon.

The name evokes the hypnotism of the waves that break on the shore, and mythological figures such as sirens, which in a contemporary key emerge from the depths of the abysses saying "you can't catch me" to the routine.

A perfect wine for summer and for a life on holiday!

Grape variety: Sauvignon blanc, Catarratto, Gewurztraminer (in different percentages depending on the vintage)

Alcohol content: 12.5%

Area of production: South-western Sicily, Trapani countryside, Valle del Belice, at an altitude of about 25 m / asl (about 80 ft)

Tasting notes: Straw, bright yellow with greenish reflections. The nose reveals the semi-aromatic notes of Sauvignon, with hints of lime and passion fruit, along with peach and a slightly spicy note. On the palate it has an excellent balance, is medium-bodied, rich and fragrant with a lively acidity and a good persistence.

Pairings: perfect by the glass, it is ideal with vegetable soups, fresh cheeses such as ricotta and goat cheeses, with shellfish and white meats. Serve at 8-10 °C (50-54 °F)



TENUTA

GORCHI TONDI

VINI PER NATURA

TENUTA GORCHI TONDI sas Annamaria and Clara Sala Soc. Agr. VAT NO.: 01983130814

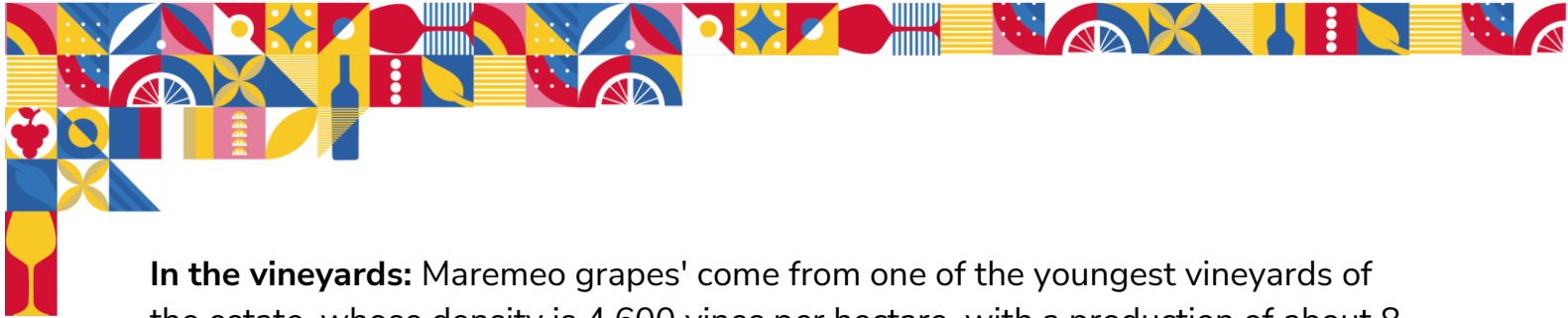
Offices: via Sanità, 29/B – 91025 Marsala (TP) – Italy

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



In the vineyards: Maremeo grapes' come from one of the youngest vineyards of the estate, whose density is 4,600 vines per hectare, with a production of about 8 tons. The area is flat, and the soil is composed of a medium-textured limestone substrate mainly sandy, and the training and pruning system is single Guyot. The harvest starts between the second and the third week of August.

At the cellar: after soft pressing, the must ferments in stainless steel at a controlled temperature and the wine thus obtained ages in stainless steel tanks, on the lees, for 5 months and a few more months in the bottle.

First vintage: 2021

Bottles produced: 25,000

Bottle size: 75 cl



TENUTA

GORGHI TONDI

VINI PER NATURA

TENUTA GORGHI TONDI sas Annamaria and 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