

## Palmarès Brut N.V.

Sparkling white wine from organic farming – Spumanti range



*Palmarès is a term of Latin origin with the meaning of "worthy of victory", which indicates the excellence of this sparkling wine, yet another expression of that treasure that is Grillo grapes grown in a vineyard combining the peculiarities of a terroir such as that of the WWF Nature Reserve, from which the winery takes its name, and the influence of the sea and its iodized breezes.*

**Grapes:** 100% Grillo

**Alcohol content:** 11%

**Sparkling technique:** Martinotti or Charmat method (tank method)

**Area of production:** South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m / asl (about 80 ft)

**Certification:** organic, IT-BIO-009

**Tasting notes:** A yellow straw color, with persistent, fine bubbles. Rich refined and balanced bouquet, reminiscent of wildflowers and Granny Smith apple. On the palate it is dry, rich, savory and inviting, hints of apricot and pear. Pleasant almondy aftertaste

**Pairings:** Excellent with fish and shellfish dishes, ideal to match any special occasion. Serve at 6-8 °C (43-46.5 °F)

**In the vineyards:** Palmarès grapes' come from a 18 years old vineyard, whose density is 4,600 vines per hectare, trained with single Guyot, and with a production



TENUTA

**GORGHI TONDI**

VINI PER NATURA

**TENUTA GORGHI TONDI** s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814

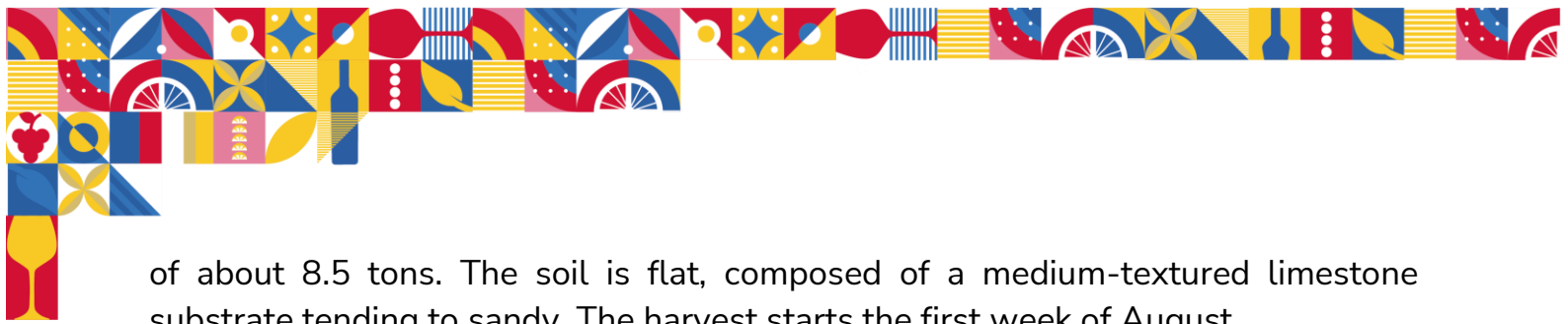
**Offices:** via Sanità, 29/B – 91025 Marsala (TP) – Italy

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

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

Tel.+39 0923 657364

[info@gorghitondi.it](mailto:info@gorghitondi.it) - [www.gorghitondi.it/en](http://www.gorghitondi.it/en)

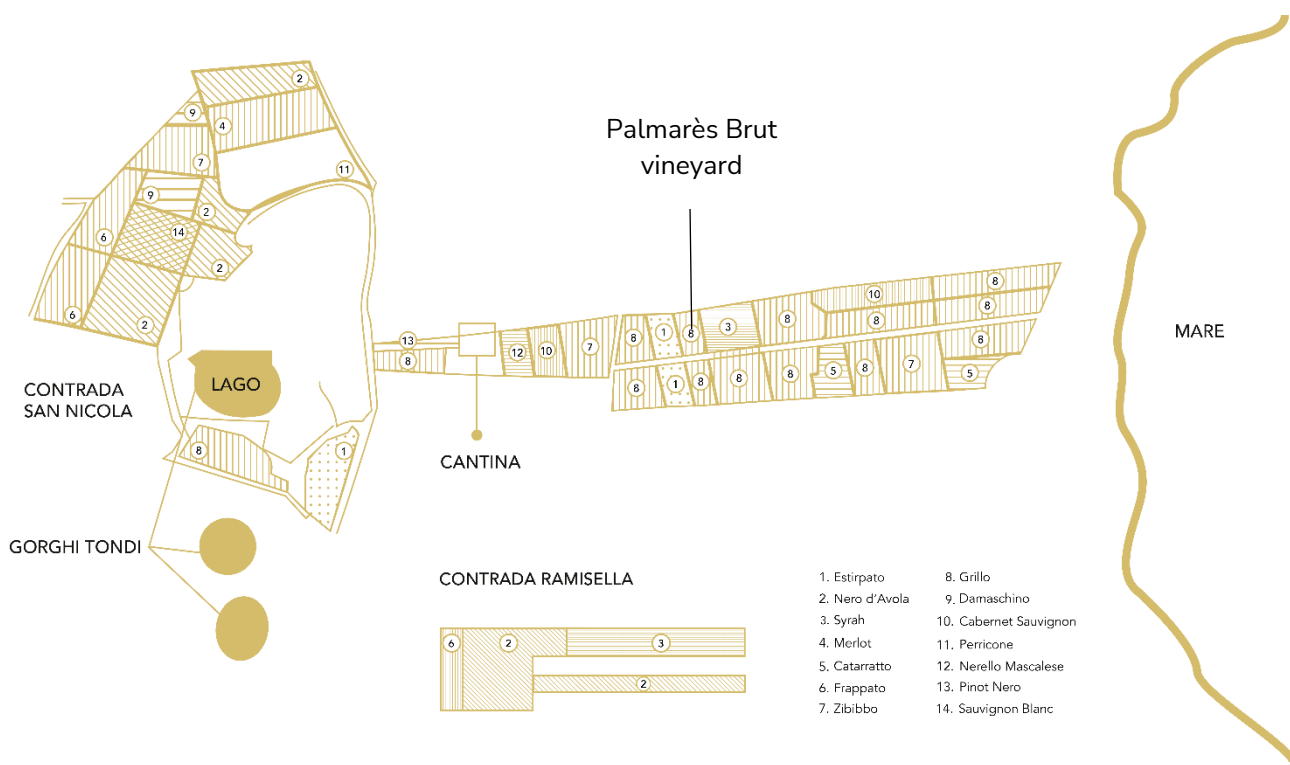


of about 8.5 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy. The harvest starts the first week of August

**At the cellar:** The base wine ferments in stainless steel tanks, at controlled temperature, and it is then transferred in a pressurized fermentation tank. Here it is added with fresh must, of the same variety and vintage, and yeasts, to start the second fermentation. The wine stays in tanks during the period of the second fermentation, from a minimum of 30 to a maximum of 50 days. A few months of aging follow in the bottle, before releasing the wine on the market

**First vintage:** 2011

**Bottles produced and capacity:** 25,000 (75 cl) – 250 (1,5 l)



TENUTA

**GORGHI TONDI**

VINI PER NATURA

**TENUTA GORGHI TONDI** s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814

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

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

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

Tel.+39 0923 657364

[info@gorghitondi.it](mailto:info@gorghitondi.it) - [www.gorghitondi.it/en](http://www.gorghitondi.it/en)