



## Palmarès Rosé Extra Dry N.V.

Sparkling rosé wine from organic farming – Spumanti range



At Gorgi Tondi estate, we grow a Sicilian excellence, normally vinified in red, that is Nero d'Avola. In this **Rosé Extra Dry** sparkling wine, elegance and freshness stand out, rather than the power of the prince of Sicilian grapes, maintaining the peculiar sensory characteristics that make it one of the most appreciated and sought-after varieties of the island. This is possible thanks to the wine making skill of the Sala family, capable of enhancing and renewing the most authentic flavors of Sicily, with bravery and personality.

**Grapes:** 100% Nero d'Avola

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

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

**Tasting notes:** with a beautiful onion skin color. The nose is fresh and delicate, with notes of small red fruits and freshly picked strawberries. Intriguing, lively and well balanced on the palate, with a pleasant crispness

**Pairings:** perfect for aperitifs, the body and fragrance make it excellent also as a wine throughout the entire meal. Particularly suitable for appetizers and raw fish starters, shellfish, and sushi. Serve at 6-8 °C (43-46.5 °F)



TENUTA

**GORGHI TONDI**

VINI PER NATURA

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

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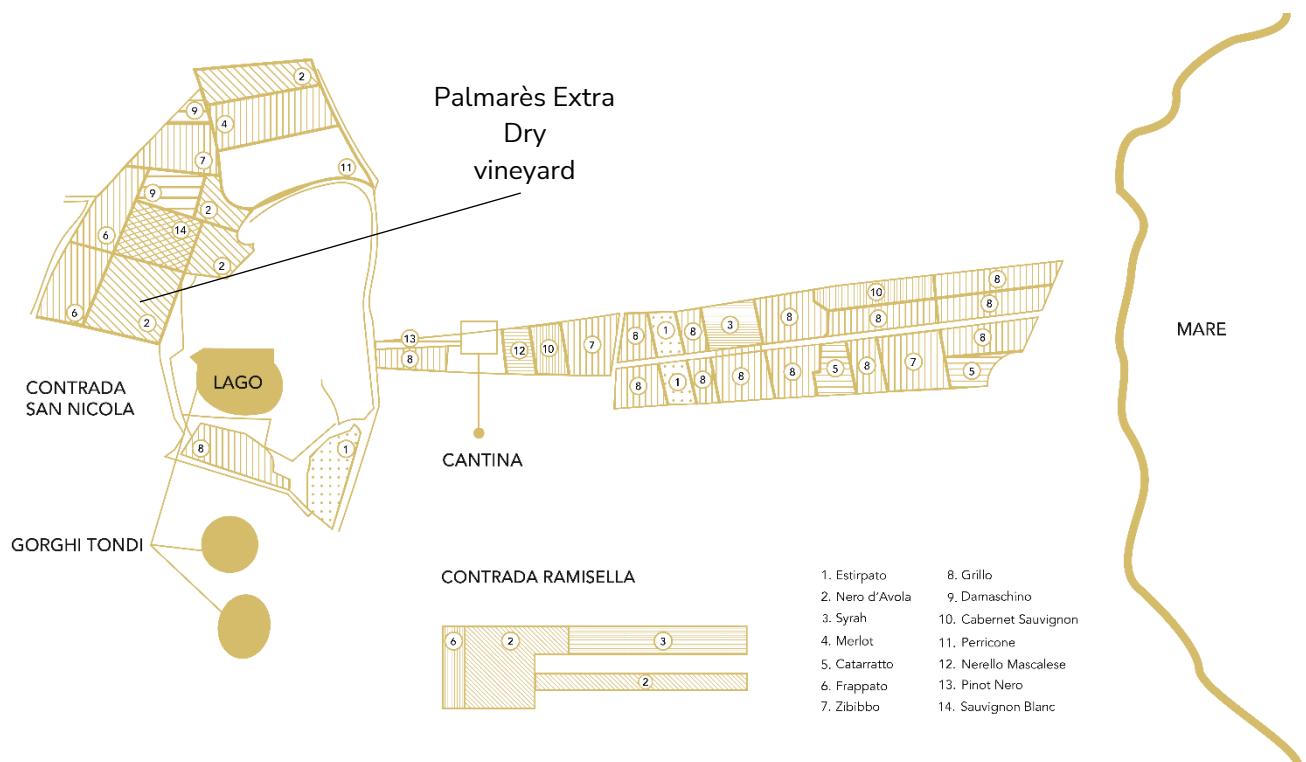
**In the vineyards:** Palmarès Rosé grapes' come from the youngest vineyards of the estate, whose density is 4,600 vines per hectare, trained with single Guyot, and with a production of about 7.5 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy. The harvest starts the last week of August

**In the cellar:** The base wine, after a few hours of maceration on the skins, ferments of the base wine in stainless steel tanks, at controlled temperature, which 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:** 17,000

**Bottle capacity:** 75 cl



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