



Rajàh 2022

Zibibbo Sicilia DOC by organic viticulture – *SIGNATURE* wine



*A marine icon such as the nautilus for a grape variety, Zibibbo, that arrived from the sea with the Arab domination in the Mediterranean basin. **Rajàh** is our tribute to Sicilian culture, and the Sicilian-Tunisian duality of the city of Mazara del Vallo.*

The shell is the symbol of Gorghi Tondi's terroir, and its inseparable bond with the surrounding nature. As a fossil, the nautilus is one of the main ingredients of the limestone soils at the estate, capable of transferring to the grapes and wines that unmistakable minerality. The peculiar, spiral shape recalls a mathematics ratio appearing in some patterns in nature also called "the golden ratio" that, for centuries, has been considering a synonym of perfection and beauty. It represents a sign of change and transformation as well.

Grapes: 100% Zibibbo

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. Rich and fragrant, aromatic with notes of citrus (cedar, bergamot) and orange blossom. Aromatic, enveloping, fresh, very persistent with a mineral finish.



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

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

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Pairings: perfect with savory cheeses, fish roasts, especially prawns and lobsters, with spicy and savory dishes and with paté of *foie gras*. Serve at 8-10 °C (46.5-50 °F)

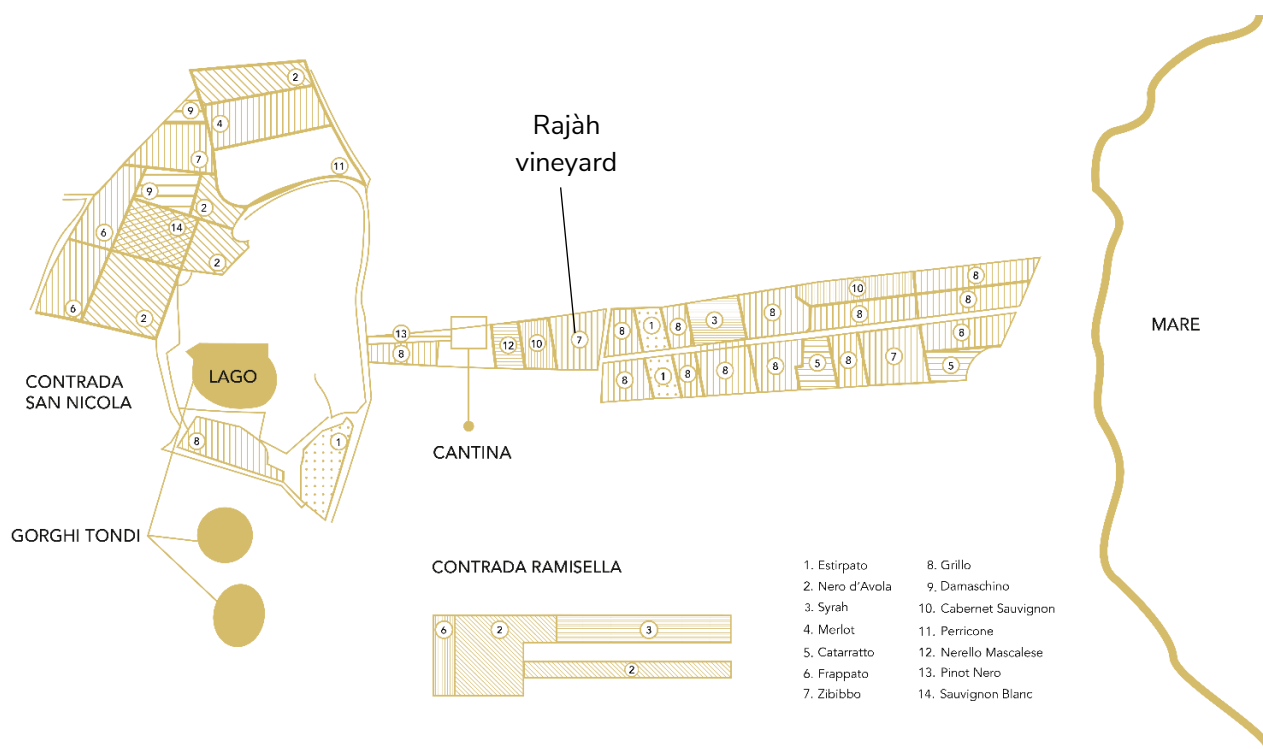
In the vineyards: Rajàh grapes come from vineyards of over 20 years, whose density is 4,600 vines per hectare, with a production of about 7 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy, and the training and pruning system is single cordon spur. The harvest happens during the second 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 5 months in stainless steel, and a 5 more months in the bottle

First vintage: 2006

Bottles produced: 12,000

Bottle capacity: 75 cl



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