



## SorelleSala 2020

Rosso Riserva Sicilia DOC – SIGNATURE wine



*SorelleSala* represents the journey started by Annamaria and Clara Sala at the origins of Gorghi Tondi estate: a union of two sisters to make the family dream come true, and to show the extraordinary multifaceted Sicilian viticulture to the world.

*It is a wine marking a milestone in the winery production philosophy, that is also the fruit of the older vineyards of the property. A Riserva red wine, smooth and structured, made with our best selection of Nero d'Avola and other grape varieties, that ages for a long time in French oak barrels to express its natural elegance.*

**Grapes:** mostly Nero d'Avola, Syrah and Cabernet Sauvignon

**Alcohol content:** 14.5%

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

**Tasting notes:** Bright red, impenetrable with purple reflections. Red fruit, wild berries and delicate tertiary toasting notes of Cuban cigar, and vanilla pods, finishing with black pepper and a light balsamic hint. A velvety coat wraps the mouth, at the same time powerful, rich, and smooth. Rightly tannic, with a long and pleasant persistence

**Pairings:** It goes very well with red meats, roasts, game, braised meats, cold cuts, and medium-aged cheeses. Serve at 16-18 °C (61-64.5 °F)



TENUTA

**GORCHI TONDI**

VINI PER NATURA

**TENUTA GORCHI 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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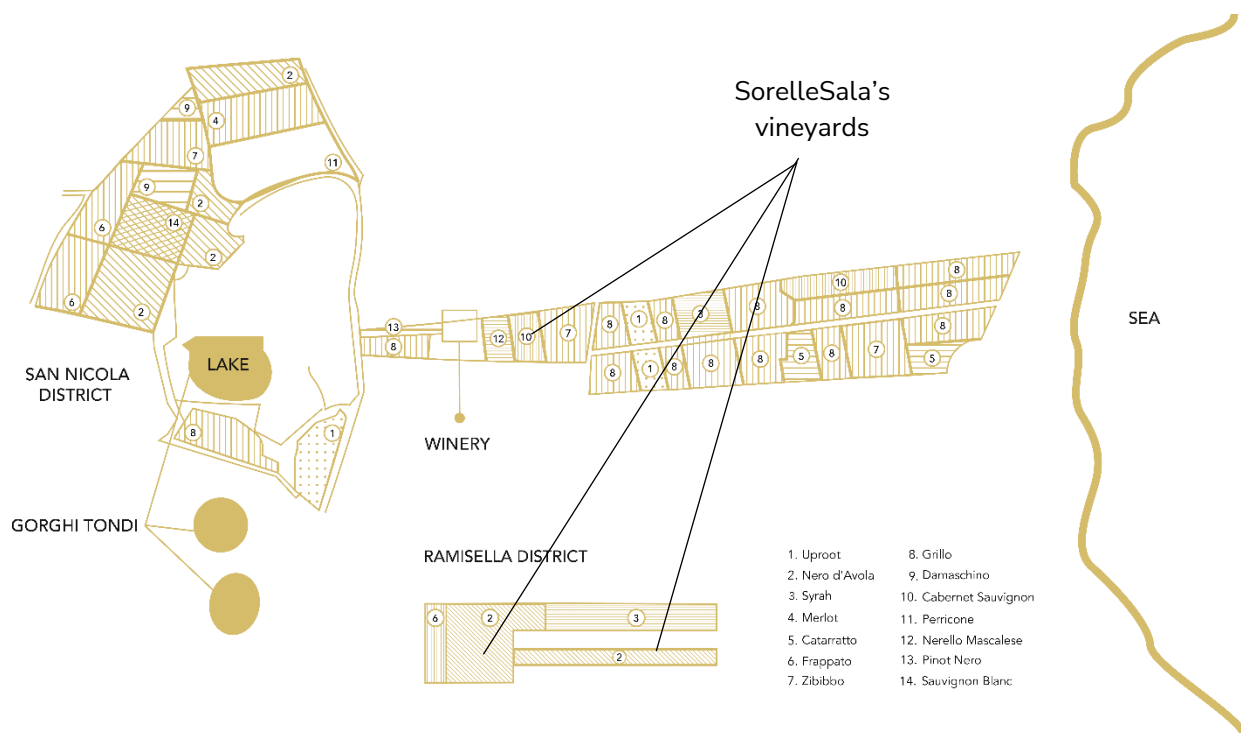
**In the vineyards:** SorelleSala grapes come from vineyards of over 20 years, trained with single cordon spur pruning, whose density is 4,600 vines per hectare, with a production of about 6.5 tons. The soil is flat, medium-textured tending to clayey. The harvest is manual and starts between the second and the third week of September

**At the cellar:** Fermentation takes place in stainless steel, at controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed. The wine ages in new, second and third fill French oak *barrels* for 14 months, and a further 8 months in the bottle before release

**First vintage:** 2020

**Bottles produced:** 12,500 / 300

**Bottle capacity:** 75 cl / 1.5 l



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