



Spassoso 2022

Red wine Terre Siciliane IGP – Good Vibes Wines



Spassoso is our blend of partially dried red grapes, intriguing and fruity.

The label evokes a multifaceted exuberance, typically Sicilian, through a *collage* of images that combines art, nature, tradition, music, passion and a lots of conviviality. The name reveals through a play on words, the winemaking technique chosen for this wine, solar and fun.

Spassoso represents the confident and optimistic attitude that distinguishes Tenuta Gorghi Tondi and its story of a contemporary drinking. A complex wine from a productive point of view, and yet easy and accessible for novices and enthusiasts.

Grape variety: Nero d 'Avola, Syrah and Perricone (in different percentages depending on the vintage)

Alcohol content: 14%

Residual sugar: 12 g/l

Area of production: South-western Sicily, Trapani countryside, Valle del Belice, at an altitude of about 250 m / asl (about 820 ft)

Tasting notes: Bright ruby red color with purple reflections. The nose smells of cherry, black mulberry and plum. On the palate it is intense, slightly spicy, pleasantly persistent, with a good tannic texture and a precise closing of the mouth.



TENUTA

GORGHI TONDI

VINI PER NATURA

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

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Pairings: perfect by the glass, it goes perfectly with platters of cold cuts and cheeses, red meats, and grilled burgers. Serve at 16-18 °C (50-54 °F)

In the vineyard: Spassoso grapes come from vineyards of about 16 years old, whose density is 4,600 vines per hectare, with a production of about 70 tons. The vineyard is located in a hilly area, well exposed to ventilation and characterized by good day-night temperature excursions. The soil is composed of a medium-textured limestone substrate tending to clay, and the training and pruning system is single Guyot. The harvest takes place in the third week of September. 15-20% of the harvested grapes (the portion of Perricone) are put to dry for about ten days in a fruit cellar, and are then vinified separately

At the cellar: The must ferments in stainless steel tanks, at a controlled temperature, with a maceration of 10 days. Malolactic fermentation completed. The wine ages in stainless steel, on the lees, for 5 months and a few more months in bottle

First vintage: 2021

Bottles produced: 16,000

Bottle size: 75 cl



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