

SurSur 2017



Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

A fresh and fruity Grillo with a youthful spirit, SurSur 2017 is characterized by a fragrant bouquet of tropical fruit and wildflowers.

DENOMINATION: Sicilia Doc Grillo

GRAPES: Grillo

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas and in the hilly hinterland between Marsala and Salemi (Baiata, Alfaraggio, Pioppo district).

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE: At Contessa Entellina in the year 2017, 555 mm of rain was recorded, a figure that is slightly below the average (661 mm) of this territory. Since rainfall was mainly concentrated in autumn and winter, during the summer months of June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular

manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties cultivated in the area 1-2 weeks earlier than usual. Despite the peak temperatures, in this period of the summer, good temperature ranges between day and night have given healthy grapes with an excellent aromatic and phenolic maturation. Furthermore, there was a quantitative decrease of about 15% compared to the company average. The quality of the vintage is very positive: thanks to a careful management of agronomic practices and vinifications, the harvest's results are whites of extraordinary finesse and aromatic intensity; the ideal phenolic ripeness instead has given reds of great elegance.

HARVESTING: The Grillo for the production of SurSur was harvested during the last decade of August.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Aging in tanks for two months and then at least three months in bottle before release.

ANALYSIS DATA: alcohol 12.80 % ABV - total acidity 5.3 g/l - pH 3.20

TASTING NOTES (11/01/2018): brilliant straw yellow, on the nose SurSur 2017 offers a fresh bouquet with notes of tropical fruit combined with scents of wildflowers. A soft palate, the fruity notes return combined with pleasant freshness.

AGING POTENTIAL: to be enjoyed within 3 years.

FOOD & WINE: it matches perfectly with seafood appetizers, vegetarian first courses and roast fish. Serve in tulip glasses of medium size and height, it can be uncorked at time of serving, excellent at 9–11°C.

OCCASIONS: SurSur, to enjoy with friends, we recommend it for an aperitif or your gourmet picnics.

DIALOGUE WITH ART: Grillo is an ancient autochthonous Sicilian grape variety, but it is also a cute little animal (the cricket) that brings good luck. The name *sur sur*, that means cricket, comes from the classical Arabic language which was once also spoken in Sicily. The voice of spring, with its scents and colors, is depicted on the label. It shows Gabriella (founder of Donnafugata, with her husband Giacomo) as a girl in flight, running barefoot through the flowers and fresh grass, following the singing of crickets that sounds sweet to her ears, like a thousand "SurSur...".

FIRST VINTAGE: 2012.