

SurSur 2024

Sicilia Doc Grillo

A fresh and fruity Grillo with a youthful spirit, SurSur 2024 is distinctive for its fragrant bouquet of white-fleshed fruit and floral nuances.



PRODUCTION AREA

Western Sicily, on the Estate of the Municipality of Contessa Entellina and in other particularly suitable areas.

GRAPES

Grillo.

SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning and other traditional training methods suitable for producing quality grapes.

VINTAGE

The 2024 growing season was characterised by low rainfall and higher average temperatures; the harvest began a few days early. The quantity produced was below average; the quality was completely in line with the company's targets.

WINEMAKING AND AGEING

After gentle pressing, the must is fermented in steel at a controlled temperature with ageing in tanks for two months and in the bottle for at least two months before being marketed.

TASTING NOTES

With its brilliant straw colour, SurSur 2024 has a fresh bouquet with notes of peach and tropical fruit, together with hints of wildflowers. In the mouth, it is fresh and savoury with fruity notes (31/1/2025).

AGEING POTENTIAL

Enjoy at its best within 3 years.

DESIGNER LABELS

Grillo is an ancient indigenous Sicilian grape but it is also Italian for the cricket, an animal regarded as a lucky charm. The name sur sur, which means cricket, comes from classical Arabic, once upon a time also spoken in Sicily. The label exudes springtime, with its scents and colours. It tells of the flights of Gabriella, a little girl (the founder of Donnafugata together with her husband Giacomo) running barefoot among the flowers and fresh grass, following the song of the crickets which to her ears sounds as sweet as a thousand "SurSur...".

FOOD PAIRINGS

Pair with gourmet sandwiches, vegetarian dishes and seafood first courses. Also excellent with grilled white meats and fresh cheeses. Serve in medium-size and medium-height wineglasses; it can be uncorked at the time of serving and served at 9-11°C.

ANALYTICAL DATA

alc 13% by vol., total acidity 5.45 g/l, pH 3.20.

FIRST VINTAGE

2012.



Donnafugata è
certificata Sostain