

SurSur 2016

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 2016 is characterized by a fragrant bouquet of peaches, elderflowers and rosemary.



DENOMINATION: Grillo Sicilia Doc

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 2016: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared

to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: The Grillo for the production of SurSur was harvested during the second and third week of September.

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 12.73 % ABV - total acidity 5.2 g/l - pH 3.20

TASTING NOTES (09/03/2017): brilliant straw yellow, on the nose SurSur 2016 offers a fresh bouquet with fruity notes of white peaches combined with scents of elderflowers and rosemary. 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.