

SurSur 2018



Fresh and Original Collection: Pleasant wines with Sicilian soul.

A fresh and informal Grillo with a youthful spirit, SurSur 2018 is characterized by a fragrant bouquet of white peach 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: in Contessa Entellina after two little rainy years, in 2018 743 mm of rainfall were recorded, a figure that is above the average * (667 mm) of this territory. Most of the rainfall was distributed in spring; only in some plots there have been heavy precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning to the choice of different harvesting moments, inspired by an eco-sustainable viticulture, has allowed us to have healthy and well-ripened grapes. The harvest was thus in line with the company quality objectives that are oriented to high quality productions. * (precipitation average calculated from the 2003 harvest and

measured by SIAS, Sicilian Agrometeorological Service)

HARVESTING: The Grillo for the production of SurSur was harvested during the first decade 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 12.72 % ABV - total acidity 5.35 g/l - pH 3.25

TASTING NOTES (07/01/2019): brilliant straw yellow, on the nose SurSur 2018 offers a fresh bouquet with notes of white fleshed fruit (peach and plum) 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. Try also with grilled white meats and fresh goat cheese. Serve in tulip glasses of medium size and height, it can be uncorked at time of serving, excellent at 9–11°C.

WHEN YOU DESIRE TO: Brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.

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.