

# SurSur 2025

## Sicilia Doc Grillo

*SurSur is a fresh and fruity Grillo with a youthful spirit; it stands out for its fragrant bouquet of tropical fruit and hints of Mediterranean maquis.*



### PRODUCTION AREA

Western Sicily, on the Estate in 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

Thanks to the consistent rainfall throughout the entire crop year and the absence of long periods of high temperatures in the summer season, conditions were ideal for the regular procedure of the vegetative production cycle; the quality was completely in line with the company's targets.

### HARVEST

The Grillo grapes were harvested between mid-August and early September.

### 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

Distinctive for its brilliant straw colour, on the nose SurSur 2025 has a bouquet of tropical fruit notes combined with hints of Mediterranean maquis. In the mouth, it is fresh and savoury with fruity notes (12/1/2026).

### 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...".

### SERVING SUGGESTION

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 5.4 g/l, pH 3.22.

### FIRST VINTAGE

2012.

