

SurSur 2022



The Contessa Entellina estate: where Donnafugata began.

A fresh and informal Grillo with a youthful spirit, SurSur 2022 is characterized by a fragrant bouquet of white fleshed fruit combined with pleasant floral nuances.

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

DENOMINATION: Sicilia Doc Grillo.

GRAPES: Grillo.

SOILS AND CLIMATE: altitude from 200 to 600 meters a.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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 3,500 – 4,500 plants/hectare, with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acre).

VINTAGE: thanks to favorable climatic conditions, the 2022 vintage produced excellent results. A total of 1,016 mm of rain has been recorded, compared to an average* of 665 mm. Rains were concentrated in autumn and spring (between the end of April and the first ten days of May), providing soils with an important water reserve supplemented by emergency irrigation

in some vineyards. Among the 1,016 mm of rainfall recorded, 150 mm fell during the last week of September, after the end of harvest. Generally speaking, temperatures were in line with last year's average; only in June did temperatures peak slowing down the vegetative phase, which later resumed regularly as temperatures returned to their seasonal average. Compared to 2021, there was a slight decrease in production; however, the quality of the 2022 vintage is very good. *The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

HARVEST: Grillo grapes for the production of SurSur were harvested between August and the first 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.

ANALYTICAL DATA: alcohol 12.74 % ABV, total acidity 5.2 g/l - pH 3.20.

TASTING NOTES (January 16th, 2023): brilliant straw yellow, on the nose SurSur 2022 offers a fresh bouquet with captivating notes of white-fleshed fruit (peach and cantaloupe melon) combined with scents of wildflowers and mint. The fruity notes resurface on the palate with pleasant freshness and smoothness.

AGING POTENTIAL: to be enjoyed within 3 years.

FOOD & WINE: it matches perfectly with gourmet sandwiches, vegetarian first courses and fish-based pasta. 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.

FRESH AND ORIGINAL COLLECTION: pleasant wines with a Sicilian soul. **When you desire joy** and to brighten your day in an 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.