

ARE YOU SHOWING TOO MUCH SKIN?

19th September, 2016 by Roger Morris

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Winemaker: Antonino Santoro



Winery: Donnafugata
Region: Sicilia
White grapes: Various indigenous and international varieties

“We do skin contact for some of our white wines with maceration taking place for 10-12 hours at low temperatures (44 – 50° F). The main advantage is to extract aromatic precursors in order to have more flavourful wine with more complexity. A secondary advantage is to extract catechins (a kind of polyphenols) that give more body and longevity to the wine. The main danger is extracting a bitter taste and – when the grape is very rich of catechins – to have an undesired astringency.

“Grape varieties make the difference for the reasons stated above. We do skin contact mostly of all Zibibbo, Chardonnay and Sauvignon Blanc grapes. Sometime we do also for Grillo and Catarratto, according to the vintage. We never do with Ansonica or Viognier because, in our experience, there would be a bitter taste and aftertaste.

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