# Babbìo rosé

Semi-sparkling Rosé wine Terre Siciliane IGP
from organic farming – Maioliche range

**Babbìo** rosé is a lively, fresh, and fragrant wine, designed for lovers of conviviality, in front of the sunset of a beautiful summer evening. Pure fun, also in the name, as well as in taste, to recall the saline intensity of Sicily and the solar richness of our most emblematic varieties. To enjoy with a smile!

**Grapes:** Blend of indigenous Sicilian red grapes (Frappato, Nerello Mascalese, Nero d'Avola)
**Alcohol content:** 11.5%

**Area of production:** South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m a.s.l. (about 80 ft)
**Certification:** organic, IT-BIO-009 / VIVA & SOStain for sustainable viticulture
**Allergens:** contains sulphites

**Tasting notes:** with delicate notes of onion peel. On the nose, intense and floral, with hints of crisp little red fruits. The delicate bubble on the palate enhances its freshness and flavor.

**Pairings:** Excellent as an aperitif, ideal with tempura vegetables appetizers, and light, fanciful, spicy main courses. Serve at 8-10 °C (46.5-50 °F)

**In the vineyard:** Babbìo rosé grapes come from the youngest vineyards of the estate, whose density is 4,600 vines per hectare, with a production of about 7.5 tons. The soil is flat, composed of a medium-textured limestone

TENUTA
GORGHI TONDI
VINI PER NATURA

**TENUTA GORGHI TONDI** s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814
**Offices**: via Sanità, 29/B – 91025 Marsala (TP) – Italy
Tel. +39 0923 719741– Fax +39 0923 711881

**Winery and vineyards**: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italy
Tel.+39 0923 657364
info@gorghitondi.it - www.gorghitondi.it/en

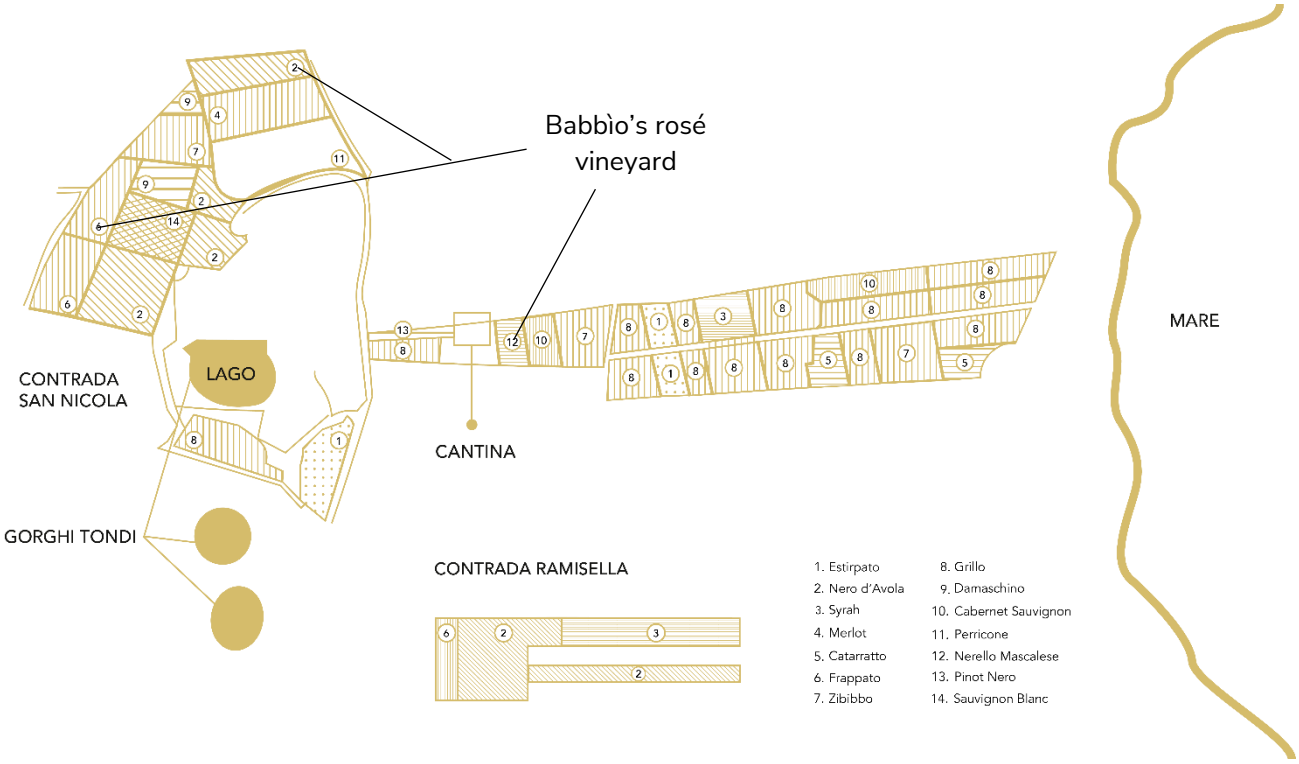
substrate tending to sandy and the training system is single Guyot. The harvest occurs between the second and the third decade of August

**At the cellar:** during the final stages of alcoholic fermentation, the wine is transferred in a stainless-steel tank with closed valves, for 30-40 days, to create a slight overpressure, which gives it the typical "fizz" sensation. The result is, in fact, a *semi-sparkling wine* characterized by a carbon dioxide content and pressure below the limit required by sparkling wines (1-2.5 bar). The wine stays in stainless-steel tanks for 2 months

**First vintage:** 2020

**Bottles produced:** 6,000

**Bottle capacity:** 75 cl




TENUTA GORGHI TONDI VINI PER NATURA

**TENUTA GORGHI TONDI** s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814
**Offices**: via Sanità, 29/B – 91025 Marsala (TP) – Italy
Tel. +39 0923 719741– Fax +39 0923 711881

**Winery and vineyards**: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italy
Tel.+39 0923 657364
info@gorghitondi.it - www.gorghitondi.it/en