Kheirè 2023

Grillo Riserva Sicilia DOC organic – SIG*NATURE* wine

Kheirè *is an ancient Greek expression of welcome that celebrates our origins and the island's renowned hospitality. It is Gorghi Tondi estate's tribute to Sicily's millennia-old history and to the era when the island was an integral part of the glorious Magna Graecia.*

This is our family's first and most significant white wine, crafted from the finest selection of Grillo grapes grown on our estate overlooking the Mediterranean Sea. A structured and age-worthy white wine, it undergoes partial aging in French oak barrels.

Grapes: 100% Grillo

Alcohol content: 13%

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 for sustainable viticulture

Allergens: contains sulphites

Tasting notes: straw yellow with greenish reflections. Intense and persistent on the nose, mineral with fresh citrus notes, frangipani, ginger, stone fruits, and a puff of vanilla. On the palate it is harmonious, enveloping, with a pleasant mineral touch, a delicate note of marzipan and a slight saline finish.

Pairings: ideal with smoked fish dishes, and shellfish. Excellent with white pork sauce and rabbit *cacciatore*. Serve at 10 °C (50 °F).

TENUTA
GORGHI TONDI
VINI PER NATURA

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

Cantina e Vigneti: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italia
Tel.+39 0923 657364
info@gorghitondi.it - www.gorghitondi.it

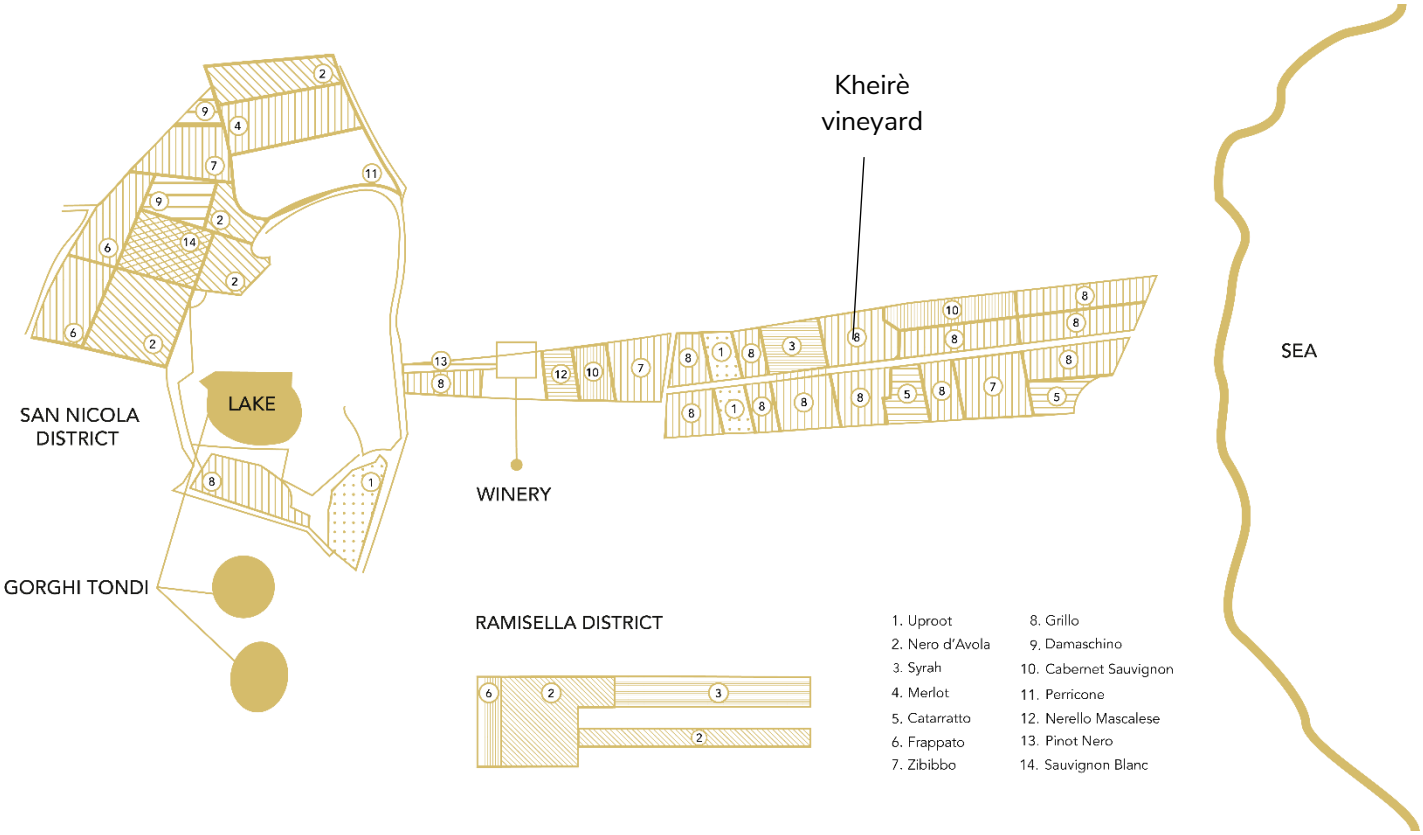
In the vineyards: Kheirè grapes come from vineyards of about 30 years, whose density is 4,000 vines per hectare, with a production of about 8 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy, and the training and pruning system is single Guyot. The harvest happens during the third decade of August.

In the cellar: After a soft pressing of the grapes, fermentation process takes place at a controlled temperature, in stainless steel tanks, and the wine ages on the lees, for at least 9 months. A small percentage of the mass, around 35%, mature in French new oak barrels for 8 months, and then reassembled to the main one. The wine ages further 6 months in the bottle before being released.

First vintage: 2006

Bottles produced: 12,000 / 100 |

Bottle capacity: 75 cl / 1.5 l



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