Ziller 47

Unfortified white wine

Ziller 47 is the traditional wine dedicated to our father, Michele Sala.

It is a project going back to the origins of wine production in the Trapani countryside, characterized by knowledge handed down for generations, respect and dedication to the vineyard and years of waiting before tasting its fruits. An idea strongly supported by our father and that closes the loop on the versatility of a varietal like Grillo, able to express itself in all types of wine possible.

Ziller 47 is a white, unfortified wine, taking inspiration from the *pre-British* local versions, in which the addition of alcohol was not yet the standard, and the aging process could take many years in casks, especially thanks to the high natural alcohol content of this type of traditional wines. A wine with ancient flavour, and yet contemporary in style.

The name is a tribute to the nickname given by friends to our father, considered precise, meticulous, and tough-minded. The year is instead that of his birth, 1947.

Grape variety: Grillo
Alcohol content: 16%
Residual sugar: 14 g/l
Allergens: contains sulphites

TENUTA
GORGHI TONDI
VINI PER NATURA

TENUTA GORGHI TONDI s.a.s. Annamaria and Clara Sala Soc. Agr. VAT NO.: 01983130814
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Cellar and Vineyards: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italy
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Area of production: South-western Sicily, Mazara del Vallo countryside, in the district of San Nicola, at an altitude of about 25 m/slm (about 80 ft)

Tasting notes: liquid ingot color, with amber reflections. It smells of candied bergamot and cedar, dehydrated apricot, and spicy pears, with a slight peaty hint. On the palate it is dry, fresh, rich, and enveloping, with hints of quince, sweet spicy notes of ginger and dried fruit
Pairings: ideal with long-aged cheeses, also blue cheese, "pasqualora" sausage and oysters. Perfect as a replacement for a long-aged distillate. Serve at 15 °C (59 °F)

In the vineyard: the grapes of Ziller 47 come from one of the oldest vineyards of Grillo grapes at the estate, of almost 40 years, on the banks of the Gorgo Basso, whose density is 2,500 vines per hectare, with a production of about 5 tons. The vineyard is located within the Lake Preola and Gorghi Tondi Integral Nature Reserve, in the area with the greatest protection and restrictions of the natural oasis. The soil is flat, ccomposed of a medium-textured limestone substrate mainly sandy, and the training and pruning system is single Guyot. The harvest takes place during the third week of September. The grapes, after being manually harvested in basket, are subjected to a slight dehydration

At the cellar: after soft pressing and a pre-fermentation maceration by both indigenous and selected yeasts, the must ferments in stainless steel tanks for a few months. The wine ages in large barrels of 20 hl of French oak, from the Allier forests. The aging process takes place in barrels not completely topped-up and at constant temperature, for at least 11 years on the lees. A thin layer of *flor* forms on the surface of the wine, which further protects it from an excessive oxidation, already mitigated by the cellar-controlled temperatures. The bottled wine stays in bottle for further 6 months before being released on the market

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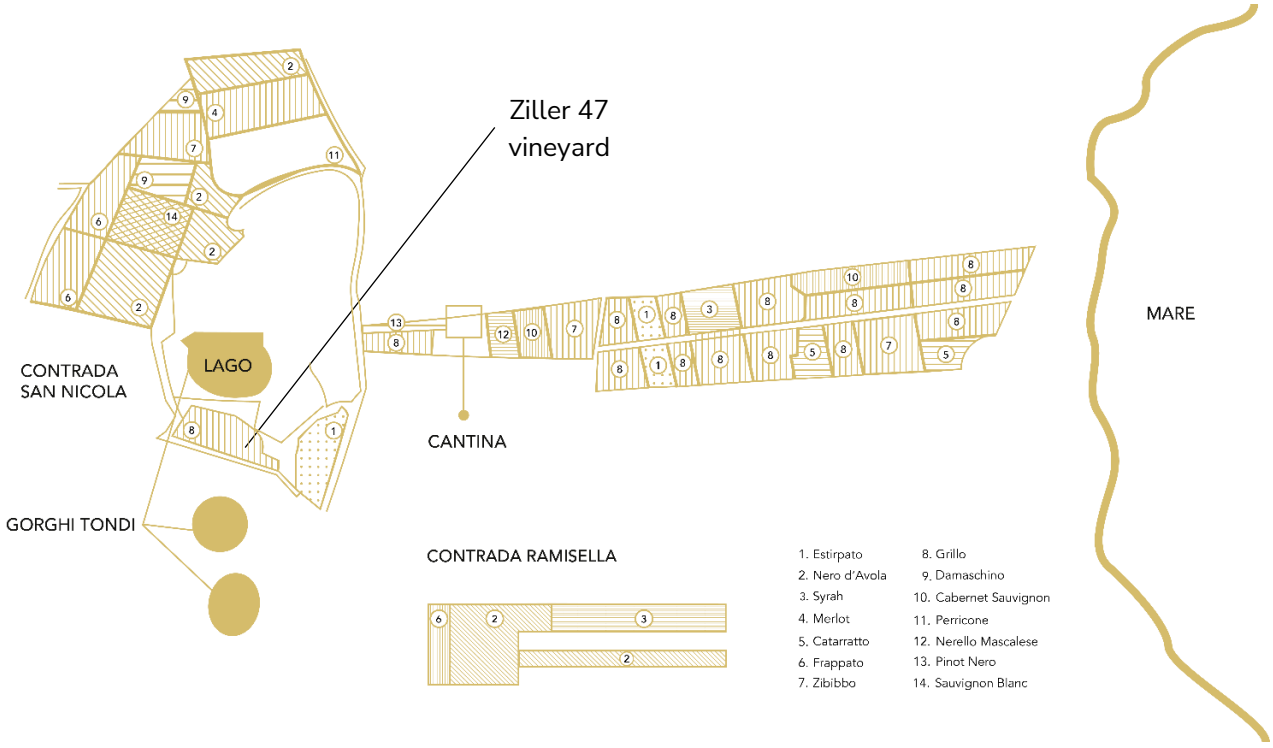
First vintage: 2021

Bottles produced: 1,500

Bottle size: 75 cl



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