

Dumè 2019 – Maioliche

Midor is the "family wine", whose name comes from the union of Michele Sala and Doretta Tumbarello, parents of Annamaria and Clara.

Tasty and floral, fragrant and fresh, this pure Catarratto fully expresses the characteristics of one of the iconic grapes of Sicily. Its scents are reminiscent of the sea and the wind, the story of a whole land enclosed in the brightness of a single glass.

Classification: DOC Sicilia

Certification: organic, IT-BIO-009

Origin: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m a.s.l. (about 80 ft)

Grapes: 100% Catarratto

Alcohol content: 12%

Tasting notes: Straw yellow with greenish reflections. The nose is intense, with clear notes of citrus and flowers, including elderberry. The taste is enveloping, fresh, rich and persistent.

Pairings: It goes well with roasted or marinated octopus, grilled fish and au gratin crêpes. Serve at 8-10 °C (46.5-50 °F)

First vintage: 2017

Bottles produced: 13.500

Information on the vineyards: Midor grapes come from vineyards of about 20 years, whose density is 3,200 vines per hectare, with a production of about 5 tons





Soil: Flat, composed of a medium-textured limestone substrate tending to sandy

Training and pruning system: cane pruning with single Guyot

Harvest: First decade of September

Vinification: The fermentation process takes place at a controlled temperature

Aging: In stainless steel tanks, on the lees, for 5 months