Perrì 2024
Perricone Sicilia DOC – organic wine
Red wine from Perricone grapes – Maioliche range

Perrì is the pure expression of a rare and deeply territorial grape variety.
Perricone is the only indigenous red grape of western Sicily, an area historically dedicated to white wines, where this variety has long remained marginal and at risk of disappearance.

At Tenuta Gorghi Tondi, Perricone finds ideal conditions to express elegance, depth and Mediterranean character. Grown just a few metres above sea level, in vineyards constantly influenced by marine breezes, Perrì reflects a style shaped by balance rather than power, identity rather than excess.

Harvest takes place in the second half of September. Fermentation occurs in temperature-controlled stainless-steel tanks, with an extended maceration of around 20 days. After malolactic fermentation, the wine is aged on fine lees in large French oak casks, followed by bottle ageing prior to release. This approach preserves varietal integrity while enhancing harmony and structure.

On the nose, Perrì reveals ripe red fruit, sweet spices and subtle balsamic notes. The palate is rich yet refined, with integrated tannins, lively freshness and a long, savoury finish that recalls the maritime influence of its coastal terroir.

Perrì is a wine that tells the story of western Sicily through a contemporary, authentic lens.

Design Made in Sicily

The label belongs to the Maioliche line. As with Midor and Dumè, its design was hand-painted by ceramic artist **Maurizio Scianna**, with whom the estate has collaborated for

TENUTA GORGHI TONDI
VINI PER NATURA

TENUTA GORGHI TONDI s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814
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several years, translating the Mediterranean soul of the wine into a visual language inspired by Sicilian ceramic tradition.

Technical details

- **Appellation:** Perricone Sicilia DOC
- **Grape variety:** 100% Perricone
- **Production area:** Mazara del Vallo (TP), south-western Sicily
- **Vineyard altitude:** approx. 25 m a.s.l.
- **Training system:** Guyot
- **Harvest:** Second half of September
- **Vinification:** Stainless steel, temperature-controlled, approx. 20 days' maceration
- **Ageing:**
  – at least 11 months in large French oak casks (20 hl)
  – at least 4 months in bottle
- **Certification:** organic, IT-BIO-009 / VIVA sustainable viticulture
- **Allergens:** contains sulphites
- **Bottle size:** 750 ml
- **First vintage:** 2024

Analytical data – Vintage 2024

- **Alcohol:** 13% vol
- **Residual sugar:** approx. 1 g/l
- **Total acidity:** > 5.2 g/l
- **pH:** 3.68
- **Total SO_2:** approx. 78 mg/l
- **Bottles released:** 9,000

Food pairings

Ideal with Mediterranean cuisine, grilled or roasted meats, savoury vegetable dishes and aged cheeses. A refined red wine suited to convivial dining and thoughtful enjoyment.

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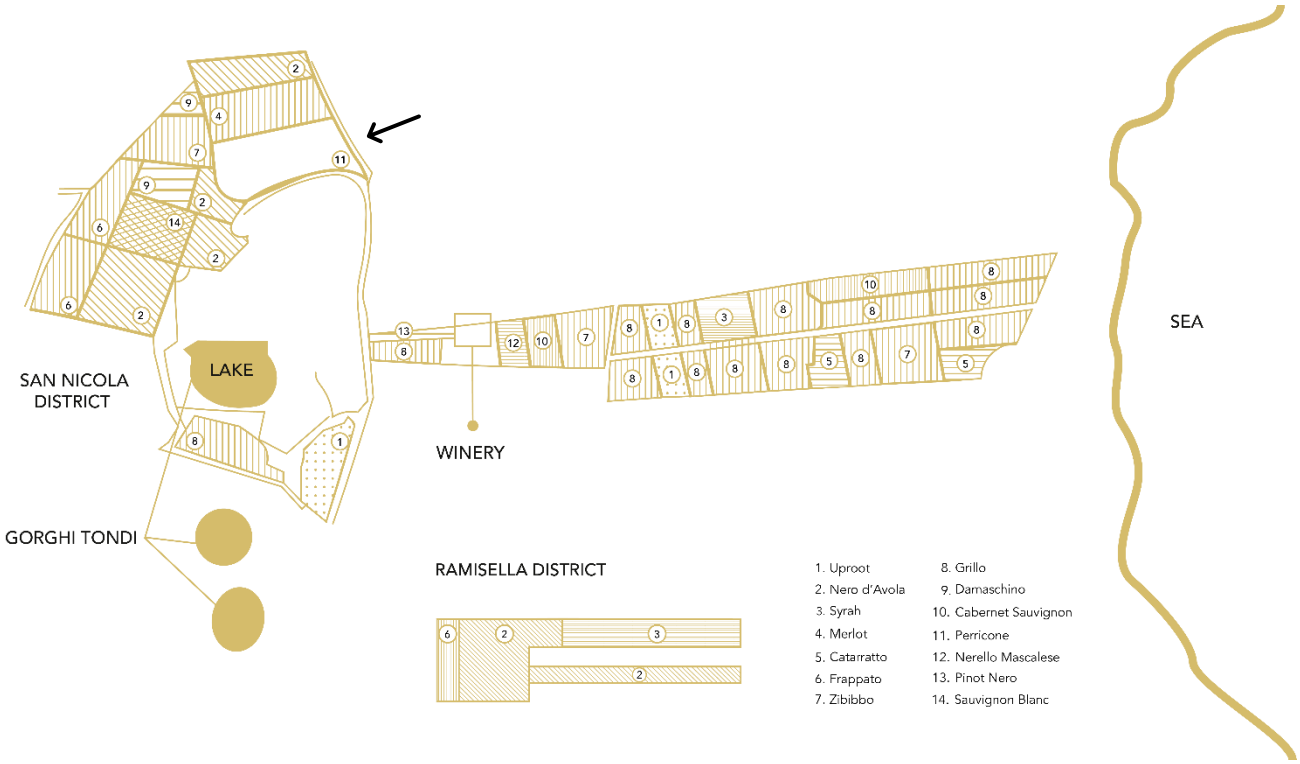
Perrì's vineyard



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