Millesimato rosé Brut nature 2021
Pinot noir sparkling Sicilia DOC - organic

Vintage rosé sparkling wine, Traditional method – Specialty collection

Millesimato Rosé Brut nature is the result of a project rooted in experimentation and curiosity, two elements that have always guided the evolution of Tenuta Gorghi Tondi.

Produced exclusively from Pinot Noir grapes, this international variety finds in south-western Sicily a distinctive expression of elegance. The wine comes from a single vineyard and a single vintage and follows a long ageing process on the lees before disgorgement.

The project originated from an idea of Michele Sala, who challenged the winery's historical oenologist Tonino Guzzo to vinify one of the most demanding and fascinating red grape varieties in the world.

The result is the first Traditional Method sparkling wine produced by the estate: a Mediterranean-inspired vintage rosé that expresses the versatility of the coastal vineyards surrounding Mazara del Vallo.

The choice of **Brut nature dosage** — equivalent to Pas dosé — reflects the desire to present the wine in its purest form, without added sugar. The color is a very pale rosé, often described as onionskin, due to the naturally delicate pigmentation of Pinot Noir.

On the nose it reveals refined aromas of small red berries, hibiscus flowers and delicate pastry notes. The palate is fresh and mineral, supported by a very fine mousse and a slightly saline finish reflecting the maritime environment.

A limited-production rosé sparkling wine designed for elegant moments of celebration and conviviality.

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
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Technical details

- **Appellation:** Pinot Noir Sicilia DOC Rosé Sparkling Wine
- **Grape variety:** 100% Pinot Noir
- **Production area:** Mazara del Vallo (TP), south-western Sicily
- **Vineyard altitude:** approx. 25 m a.s.l.
- **Training system:** Guyot
- **Harvest:** manual harvest in small crates, early August
- **Vinification:** base wine fermented in temperature-controlled stainless steel; part of the wine ages in stainless steel (10 months) and part in new French oak barriques (approx. 35% of the blend for 8 months)
- **Ageing:** secondary fermentation and extended ageing on the lees of 40 months until disgorgement
- **Certification:** organic / VIVA sustainable viticulture
- **Allergens:** contains sulphites
- **Bottle size:** 750 ml | 1.5 L
- **First vintage:** 2020

Analytical data – Vintage 2021

- **Alcohol:** 12% vol
- **Dosage:** Brut nature (1 g/L)
- **Total acidity:** 8.2 g/L
- **pH:** 3.05
- **Total SO_2:** 80 mg/L
- **Production:** 3,000 bottles (750 ml) | 200 magnums (1.5 L)

Food pairings

Versatile throughout a meal thanks to its freshness and structure. Excellent with mortadella crostini and raw prawn crudités. Serving temperature: 6–8 °C.

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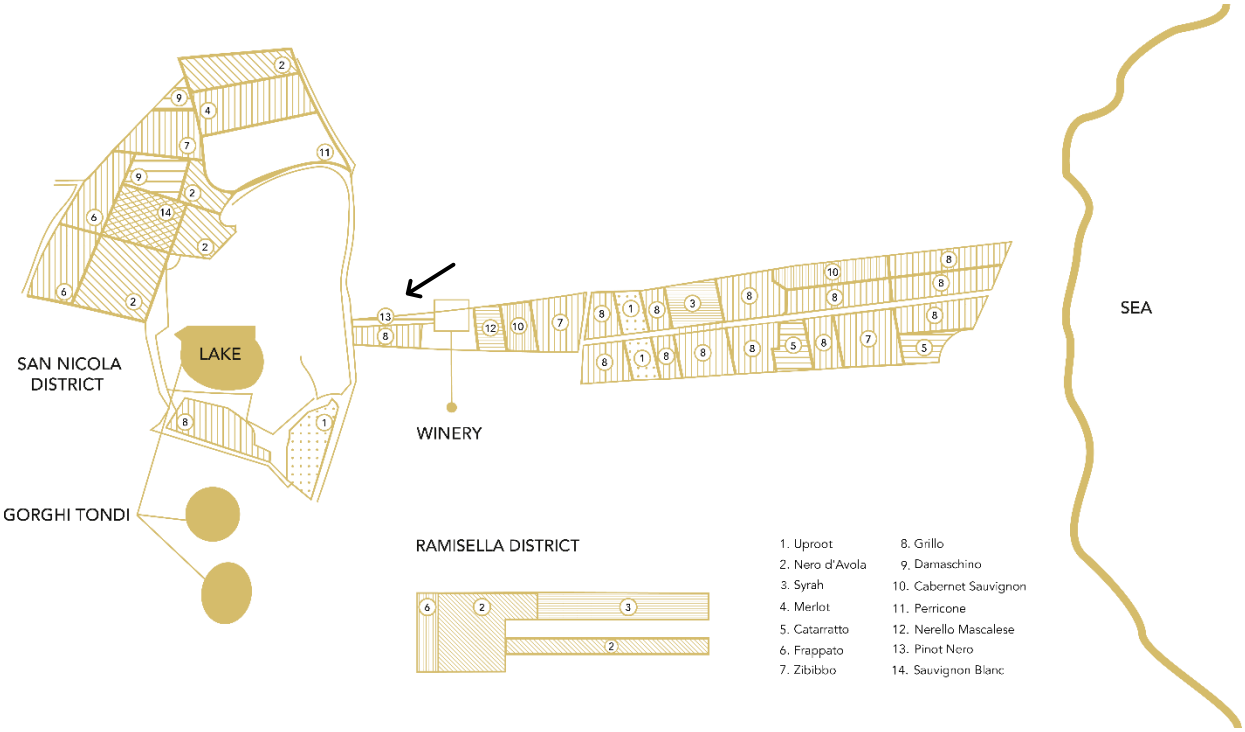
Pinot noir's vineyard



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