Palmarès Brut N.V.
Brut Sparkling white wine (Charmat method) – Organic

Sparkling wine from Grillo grapes – Sparkling wines range

Palmarès Brut is part of the sparkling wine project launched by the estate in 2011 to express the maritime character of the vineyards surrounding Mazara del Vallo through a fresh and versatile Sicilian sparkling wine.

The Grillo grapes are grown just a few metres from the Mediterranean Sea, in a coastal area characterised by constant ventilation and calcareous soils with a sandy component. The proximity to the sea helps preserve the health of the vines and the aromatic integrity of the grapes.

Harvest takes place in early August. The base wine ferments in temperature-controlled stainless-steel tanks before being transferred to autoclaves, where the addition of fresh must and selected yeasts starts the second fermentation according to the Charmat (Martinotti) method.

The sparkling process lasts between 30 and 50 days and is followed by a short period of bottle ageing before release.

The nose is elegant and refined, with notes of wildflowers and green apple. On the palate it is dry, savoury and inviting, showing hints of pear and apricot and finishing with a delicate almond note.

A fresh, maritime sparkling wine that highlights the versatility of Grillo and reflects Tenuta Gorghi Tondi's idea of "viticulture by the sea".

Technical details

- **Appellation:** Organic Brut sparkling wine
- **Grape variety:** 100% Grillo

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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Winery and vineyards: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italy
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- **Production area:** Mazara del Vallo (TP), south-western Sicily – Contrada San Nicola
- **Vineyard altitude:** approx. 25 m a.s.l.
- **Training system:** Guyot
- **Harvest:** early August
- **Vinification:** base wine fermented in stainless steel; second fermentation in autoclave with fresh must and selected yeasts
- **Certification:** organic wine / VIVA sustainable viticulture
- **Allergens:** contains sulphites
- **Ageing:**

  30–50 days in autoclave during the sparkling process

  short bottle ageing before release

- **Bottle size:** 750 ml | 1.5 L
- **First vintage:** 2011

Analytical data

- **Alcohol:** 11% vol
- **Dosage:** 7 g/l
- **Total acidity:** 7.6 g/l
- **pH:** 3.15
- **Total SO_2:** 108 mg/l
- **Bottles produced:** 25,000 (750 ml) | 250 (1.5 l)

Food pairings

Ideal as an aperitif and excellent with seafood starters, shellfish and Mediterranean dishes. Serve at 6–8 °C.

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