Palmarès Rosé Extra Dry N.V.
Extra Dry Sparkling rosé wine (Charmat method) – Organic

Sparkling wine from Nero d'Avola grapes – Sparkling wines range

Palmarès Rosé Extra Dry is part of the sparkling wine project launched by Tenuta Gorghi Tondi in 2011, created to express the maritime character of the vineyards surrounding Mazara del Vallo through a fresh and versatile Sicilian sparkling wine.

The grapes come from young vineyards located about 25 metres above sea level, on calcareous soils with a sandy component. The proximity to the Mediterranean Sea and the constant ventilation help preserve the health of the vines and the aromatic integrity of the grapes.

Harvest takes place in mid-August. The base wine ferments in temperature-controlled stainless-steel tanks and undergoes a short skin maceration to obtain the delicate rosé colour. It is then transferred to autoclaves where, with the addition of fresh must and selected yeasts, the second fermentation takes place 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.

On the nose it is fresh and delicate, with aromas of red berries and wild strawberries. The palate is lively and balanced, supported by a pleasant acidity that enhances its freshness.

A crisp and juicy sparkling wine that presents Nero d'Avola in an unusual rosé expression, reflecting Tenuta Gorghi Tondi's idea of coastal "viticulture by the sea".

Technical details

- **Appellation:** Organic Extra Dry rosé sparkling wine

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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- **Grape variety:** Nero d'Avola (predominant), Nerello Mascalese
- **Production area:** Mazara del Vallo (TP), south-western Sicily – Contrada San Nicola
- **Vineyard altitude:** approx. 25 m a.s.l.
- **Training system:** Guyot
- **Harvest:** mid-August
- **Vinification:** stainless steel fermentation with short skin maceration; 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
- **First vintage:** 2011

Analytical data

- **Alcohol:** 11% vol
- **Dosage:** 13 g/l
- **Total acidity:** 6.5 g/l
- **pH:** 3.28
- **Total SO_2:** 84 mg/l
- **Bottles produced:** 7,000

Food pairings

Ideal as an aperitif and particularly suited to seafood starters, shellfish, raw fish dishes and sushi. Serve at 6–8 °C.

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