Rosa dei Venti 2025
Nerello Mascalese Terre Siciliane IGP- organic

Still rosé wine from Nerello Mascalese grapes – Territoriali range

Rosa dei Venti was conceived as an experimental project centered on one of the most celebrated grape varieties of eastern Sicily: Nerello Mascalese. At Tenuta Gorghi Tondi it is cultivated in vineyards overlooking the Mediterranean Sea, on the coastal plain of Mazara del Vallo, where the estate explores how this variety interacts with its distinctive "sea-influenced viticulture".

The intention is not to reproduce the volcanic expression typically associated with Mount Etna. Instead, the focus is on understanding how different environmental conditions shape the character of the grape: flat vineyards close to the sea, calcareous and sandy soils, and constant maritime ventilation.

Under these conditions Nerello Mascalese ripens earlier than in high-altitude vineyards. The naturally uneven veraison of the grapes means harvest takes place while part of the berries are still green, preserving freshness and aromatic delicacy. In this coastal environment, rosé vinification becomes the most natural way to express the variety.

Fermentation takes place in temperature-controlled stainless-steel tanks, with a short skin maceration in the press. The wine then ages on fine lees in stainless steel for five months, followed by a short period in bottle.

The nose combines delicate violet aromas with hints of red berries and a subtle maritime note. On the palate it is dry, harmonious and gently spicy, supported by a clean Mediterranean freshness and a delicate saline touch reflecting its coastal origin.

A rosé that expresses place and experimentation, offering a different perspective on Nerello Mascalese.

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

Cellar and vineyards: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italy
Tel.+39 0923 657364
info@gorghitondi.it - http://www.gorghitondi.it/en

Technical details

- **Appellation:** Nerello Mascalese Terre Siciliane IGP
- **Grape variety:** 100% Nerello Mascalese
- **Production area:** Mazara del Vallo (TP), south-western Sicily, Contrada San Nicola
- **Vineyard altitude:** approx. 25 m a.s.l.
- **Training system:** vertical trellis with spur-pruned cordon
- **Harvest:** third decade of August
- **Vinification:** temperature-controlled fermentation in stainless steel with short skin maceration in the press
- **Certification:** organic / VIVA for sustainable viticulture
- **Allergens:** contains sulphites
- **Ageing:**
  - 5 months on fine lees in stainless steel
  - additional months in bottle
- **Bottle size:** 750 ml
- **First vintage:** 2018

Analytical data – Vintage 2025

- Alcohol: 12.5% vol
- Residual sugar: 2 g/l
- Total acidity: 6.4 g/l
- pH: 3.32
- Total SO_2: 72 mg/l
- Bottles produced: 13,000

Food pairing

Ideal with shellfish, grilled white fish, sushi and Asian cuisine. Also pairs well with pizza, vegetables and light meats or tartare. Serving temperature: 8–10 °C

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