Millesimato rosé Brut nature 2020 – 60 months
Pinot noir sparkling Sicilia DOC - organic

Vintage rosé sparkling wine, Traditional method – Specialty collection

Millesimato Rosé Brut nature is the result of a project driven by curiosity, experimentation and a desire to explore new possibilities within the identity of Tenuta Gorghi Tondi. Produced exclusively from Pinot Noir grapes, this international variety has found in south-western Sicily an unexpected yet remarkably elegant expression.

This is a single-vineyard, single-vintage rosé, first released in 2024 with the 2020 vintage. From this inaugural production, 700 bottles were set aside for an even longer ageing journey, spending at least 60 months on the lees before disgorgement. A decision that reflects the winery's ongoing commitment to research and experimentation, while further exploring the potential of the coastal vineyards that define its distinctive "viticulture of the sea".

The Traditional Method project originated from an idea of Michele Sala, who years earlier challenged the estate's long-standing oenologist, Tonino Guzzo, to work with Pinot Noir, one of the most demanding and fascinating grape varieties in the world. The ambition was to understand whether this noble grape could develop a distinctive Mediterranean identity in the countryside surrounding Mazara del Vallo. That vision ultimately became the first Traditional Method sparkling wine produced by the estate.

The choice of a Brut nature dosage – equivalent to Pas dosé – reflects the desire to present the wine in its purest form, without relying on dosage to shape its profile. Its color is an extremely pale rosé, often described as onion skin or antique gold, resulting from the naturally delicate pigmentation of Pinot Noir. The packaging further reinforces the

TENUTA
GORGHI TONDI
VINI PER NATURA

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character of the project: the distinctive butterfly bottle, inspired by some of the most iconic shapes in the world of fine sparkling wines, is paired with a copper-pink label featuring an elegant tone-on-tone embroidered pattern.

On the nose, it is refined and delicate, revealing aromas of small red berries, hibiscus flowers and subtle pastry notes. The palate is fresh, rich and mineral, supported by an exceptionally fine mousse and a slightly saline finish that reflects its Mediterranean origin.

A very limited-production rosé sparkling wine, created for those who appreciate rigorous, distinctive and age-worthy interpretations of Pinot Noir.

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 (8 months) and part in new French oak barriques (approximately 35% of the blend for 8 months)
- **Ageing:** secondary fermentation followed by 60 months on the lees until disgorgement
- **Certification:** organic / VIVA sustainable viticulture
- **Allergens:** contains sulphites
- **Bottle size:** 750 ml
- **First vintage:** 2020

Analytical data – Vintage 2020

- **Alcohol:** 12% vol
- **Dosage:** Brut nature (1 g/L)
- **Total acidity:** 7.6 g/L
- **pH:** 3.05
- **Total SO_2:** 80 mg/L
- **Production:** 700 bottles (750 ml)

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Food pairings

An excellent sparkling wine throughout a meal, thanks to its combination of structure, freshness and precision.

Particularly suited to prawn carpaccio dressed with extra virgin olive oil, sea salt crystals, lemon ricotta and confit tomato. Serving temperature: 6–8 °C.

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