



TENUTA

GORGHI TONDI

VINI PER NATURA



A FOUR GENERATIONS LONG STORY

Gorghi Tondi estate would have never been born without the love for nature of Dora, great-grandmother of Annamaria and Clara Sala, fourth generation of a family committed for a century in the enhancement of quality wine, and in perfect balance with the surrounding environment.

It was in 2000 when their father, Michele, after a career of over forty years in the wine business, decided, together with his wife Doretta, to start his own company together with the two daughters.

It is the strong bond with the territory, in particular with the High, Middle and Low whirlpools (the so called "Gorghi"), to have also inspired the name of the winery. A naturalistic oasis, protected by the WWF since 1998, which contains a treasure trove of volatile and aquatic species and a suggestively rare flora.



VINEYARDS AND WINERY IN A NATURALISTIC OASIS

In the two properties of San Nicola and Ramisella districts, in Mazara del Vallo, in the far western part of Sicily, the vineyards stretch for 130 hectares (320 acres), on mostly flat land, and grow close to the four small lakes of the Nature Reserve Lakes Preola and Gorghi Tondi, located inside a karst depression formed due to the rains that eroded the surrounding area with time.

A unique and suggestive environment, deeply characterized by the sea, and a scenario naturally suited to sustainable viticulture.

The cellar is located inside a traditional "baglio", in perfect harmony with the vineyards and the surrounding natural context, and is equipped with the most modern systems for the wine-making processes able to preserve the inner nature of our grape varieties, grown and raised organically.



Riserva Naturale "Lago Preola e Gorghi Tondi"
Ente Gestore WWF ITALIA ONLUS



SUSTAINABILITY AND ORGANIC PRODUCTION

Located within a WWF Nature Reserve, Gorgi Tondi estate experiences a unique condition, which cannot ignore the respect for nature and its balance.

Through a complex and virtuous process and using clean energy, to protect biodiversity, the winery produces certified quality wines, banning synthetic chemicals and genetically modified organisms, according to the requirements of the strictest standards of the organic agriculture.

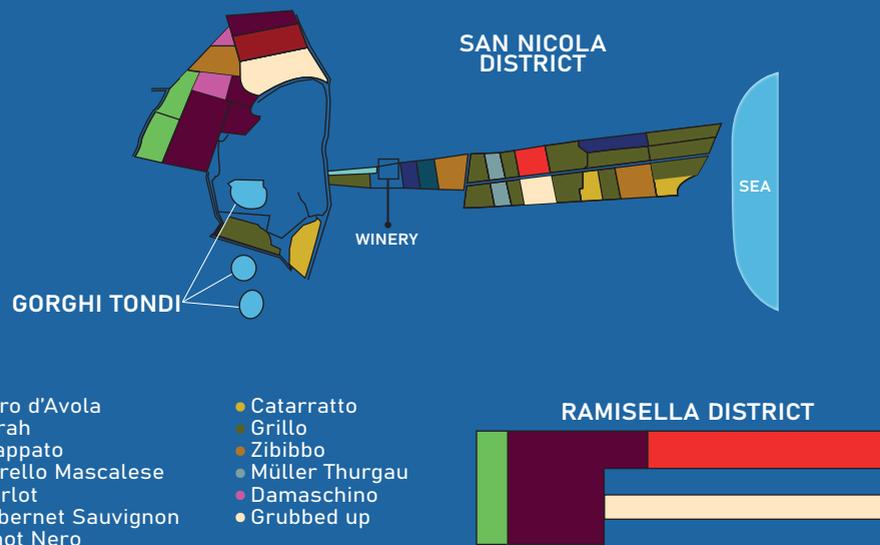
The grapes grown in the estate are mainly indigenous: Grillo, Zibibbo, Nero d'Avola, Catarratto, Frappato and Nerello Mascalese, but also Syrah, cultivated in Sicily for a long time now. Among these, the Grillo from Gilletto district and the Nero d'Avola from Ramisella district are the maximum expression of the idea of respect and "non-interventionism", since they are vinified "without added sulfites".





A WINE RARITY BY THE SEA

In the vineyard overlooking the Mediterranean Sea, in a land historically suited for Grillo grape, we make the only noble rot wine produced in Sicily from this variety: Grillo dorato. The wine is made with overripe grapes, attacked by *Botrytis Cinerea* fungus or noble rot, which naturally forms in the vineyard by the sea, favored by the alternation of humidity and hot, dry winds, a unique and often unrepeatabe environmental condition. The highly symbolic name of Grillo dorato (Golden Grillo) recalls the gold of the Sicilian sun bottled for a few and refined connoisseurs, a real rarity like some of the greatest and most famous natural sweet wines in the world.



BIO



PALMARÈS - BRUT

Brut sparkling wine. Sparkling white wine made with Martinotti method. Straw yellow color, with persistent, fine bubbles. Rich refined and balanced bouquet, reminiscent of wildflowers and Granny Smith apple. On the palate it is dry, rich, savory and inviting, with hints of apricot and pear. Pleasant almondy aftertaste. Grapes: 100% Grillo

PALMARÈS ROSÉ - EXTRA DRY

Extra Dry Rosé Sparkling Wine. Rosé sparkling wine made with Martinotti method. Intense onion peel color. The nose is fresh and delicate, with notes of small red fruits and freshly picked strawberries. Intriguing, lively and well balanced on the palate, with a pleasant crispness. Grapes: 100% Nero d'Avola

MÜLLER THURGAU - EXTRA DRY

Extra Dry Sparkling Wine. Sparkling white wine made with Martinotti method. Lemon yellow color with greenish hints, and fine and persistent bubbles. Delicate, finely aromatic bouquet with clear fruity scents and light floral nuances. On the palate it is smooth, fresh and elegant. Grapes: 100% Müller Thurgau

SPARKLING



KHEIRÈ

Grillo DOC Sicilia. Organic white wine vinified and aged in stainless steel tanks. Straw yellow with greenish reflections. Intense and persistent, with notes of almond blossom and sea breeze, delicate and fresh citrus notes. Harmonious and of rare pleasure, with its mineral taste and its slightly saline finish. Grapes: 100% Grillo

RAJÀH

Zibibbo DOC Sicilia. Organic white wine vinified and aged in stainless steel tanks. Straw yellow with greenish reflections. Rich and fragrant, aromatic with notes of citrus (cedar, bergamot) and orange blossom. Aromatic, enveloping, fresh, very persistent with a mineral finish. Grapes: 100% Zibibbo

SORANTE

Nero d'Avola DOC Sicilia. Red wine vinified in stainless steel tanks and aged in French oak barrels. Vibrant ruby red colour. To the nose it is enveloping, persistent, with aromas of cherry, ripe plum and gooseberry. On the palate it is warm, harmonious and velvety, with a slightly spicy finish and an important aromatic persistence. Grapes: 100% Nero d'Avola

SEGREANTE

Syrah DOC Sicilia. Red wine vinified in stainless steel tanks and aged in French oak barrels. Bright red, impenetrable with purple reflections. Red fruit, berries and persistent tertiary toasting notes, Cuban cigar, and vanilla pods, finishing with black pepper and a light balsamic hint. A velvety coat fills the mouth, at the same time powerful, rich and pleasant, with well-balanced tannins, long and pleasant persistence. Grapes: 100% Syrah



GRILLODORO

One of a kind sweet wine in the Sicilian scene, GrilloDoro is a rarity, being the only "noble rot" wine produced on the island. It is a wine obtained from a late harvest of overripe Grillo grapes, characterized by the attack of *Botrytis Cinerea*, the so-called Noble rot, which occur in our vineyard overlooking the Mediterranean Sea.

The peculiar position of the vineyard's rows favors the development of *Botrytis*, since it exposes the grapes to the alternation of humidity, generated by the sea, sun and breeze, a very rare phenomenon that makes our GrilloDoro a very precious nectar.

Hence the highly symbolic name of our wine, which recalls the gold of the Sicilian sun bottled for a few and refined connoisseurs.

Classification: Passito IGP Terre Siciliane

Origin: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m / asl (about 80 ft)

Grapes: 100% Grillo

Alcohol content: 13.5%

Tasting notes: Golden, bright color, with light amber hues. Delicate bouquet, with floral hints of orange blossom and jasmine, saffron, and a final honeyed touch.

On the palate it is clean, harmonious, pleasant, with aromas of honey and tropical fruit, with a long persistence

Pairings: it perfectly matches with dry almond-based pastries, tiramisu and ricotta cheese desserts. Ideal with blue cheeses. Serve at 10-12 °C (50-54 °F)

Vintages produced: 2006, 2007, 2008, 2010, 2011, 2012, 2014, 2015, 2016

Bottles produced: 1,730



BABBÌÒ

Terre Siciliane IGP. Organic pet nat white wine vinified in stainless steel tanks. Straw yellow with greenish reflections. On the nose, intense and floral, with hints of crisp fresh stone and citrus fruits. The delicate bubbles on the palate enhances its freshness and flavor. Grapes: Grillo, Zibibbo, Damaschino

MIDOR

Catarratto DOC Sicilia. Organic white wine vinified and aged in stainless steel tanks. Straw yellow with greenish reflections. The nose is intense, with clear notes of citrus and flowers, including elderberry. The taste is enveloping, fresh, rich and persistent. Grapes: 100% Catarratto

DUMÈ

Frappato DOC Sicilia. Organic red wine vinified and aged in stainless steel tanks. Light ruby red in color with violet reflections. Intense, with fruity notes of blackberry, raspberry and pomegranate, quite complex and fragrant. On the palate it is fresh, with a good structure, velvety and juicy. Grapes: 100% Frappato

BIO



GILLETTO

Grillo DOC Sicilia. Organic white wine, without added sulfites, vinified and aged in stainless steel tanks. Straw yellow with greenish reflections. The nose is intense and persistent, with iodine, floral and white peach aromas. On the palate it is balanced and crisp, with a pleasant salty finish. Grapes: 100% Grillo

RAMISELLA

Nero d'Avola DOC Sicilia. Organic red wine, without added sulfites, vinified and aged in stainless steel tanks. Intense ruby red. Cherry nose, with hints of Mediterranean maquis and a delicate spiciness. On the palate it is rich and balanced, with a well-integrated tannin, with great aroma, persistence and good minerality. Grapes: 100% Nero d'Avola



CONTRADE - WITHOUT ADDED SULFITES



BIO



COSTE A PREOLA GRILLO

Grillo DOC Sicilia. Organic white wine vinified and aged in stainless steel tanks. Bright yellow in color with greenish reflections. The nose is elegant, intense, with distinct and complex varietal notes of passion fruit, mint, pineapple and white peach. On the palate it has an excellent balance, is medium-bodied, rich and fragrant with a lively acidity and a good persistence. Grapes: 100% Grillo

COSTE A PREOLA NERO D'AVOLA

Nero d'Avola DOC Sicilia. Organic red wine vinified and aged in stainless steel tanks. Bright ruby red color with violet reflections. Good complexity on the nose, with a pleasant spicy note, hints of black cherry and wild berries. Rich, intense, smooth, and with well-balanced tannins on the palate, with an excellent persistence. Grapes: 100% Nero d'Avola

ROSA DEI VENTI

Terre Siciliane IGP. Organic rosé wine vinified and aged in stainless steel tanks. Bright salmon pink. The nose combines the fragrant floral notes of violet, the flavor of the sea breeze and red fruits. On the palate it is dry, harmonious, pleasant, and slightly spicy. Grapes: 100% Nerello Mascalese

MERIDIANO 12 ZIBIBBO

Zibibbo DOC Sicilia. Organic white wine vinified and aged in stainless steel tanks. Bright yellow in color with greenish reflections. Enveloping and aromatic, fruity, with notes of almond, apricot, orange blossom, and sage. On the palate it is fragrant, with a perfect balance between acidity and flavor. Grapes: 100% Zibibbo

MERIDIANO 12 SYRAH

Syrah DOC Sicilia. Organic red wine vinified and aged in stainless steel tanks. Bright ruby red color with violet reflections. Fruity with aromas of raspberry, blackberry and cherry, hints of sage and the characteristic black pepper. Rich, intense, soft, and with well-balanced tannins on the palate, with an excellent persistence. Elegant and full-bodied. Grapes: 100% Syrah





TENUTA

GORGHI TONDI

VINI PER NATURA

C.da San Nicola
91026 Mazara del Vallo (TP)

info@gorghitondi.it
www.gorghitondi.it

Tel. + 39 0923 719741



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/13