



# Kheirè 2022

Grillo Riserva Sicilia DOC organic – SIGNATURE wine



*Kheirè is an ancient Greek expression which means “Welcome”, celebrating our origins and the proverbial Sicilian hospitality. It is a tribute by Gorgi Tondi to the thousand-year-old history of Sicily and to the time when the island was an integral part of the glorious Magna Graecia.*

*It is the first and most important white wine of the family, made with the best selection of Grillo grapes grown at the estate and overlooking the Mediterranean Sea. A structured, long-lasting white wine, aged partially in French oak new barrels.*

**Grapes:** 100% Grillo

**Alcohol content:** 13%

**Area of production:** South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m a.s.l. (about 80 ft)

**Certification:** organic, IT-BIO-009

**Allergens:** contains sulphites

**Tasting notes:** straw yellow with greenish reflections. Intense and persistent on the nose, mineral with fresh citrus notes, frangipani, ginger, stone fruits, and a puff of vanilla. On the palate is harmonious, enveloping, with a pleasant mineral touch, a delicate note of marzipan and a slight saline finish.

**Pairings:** ideal with smoked fish dishes, and shellfish. Excellent with white pork sauce and rabbit *cacciatore*. Serve at 10 °C (50 °F).



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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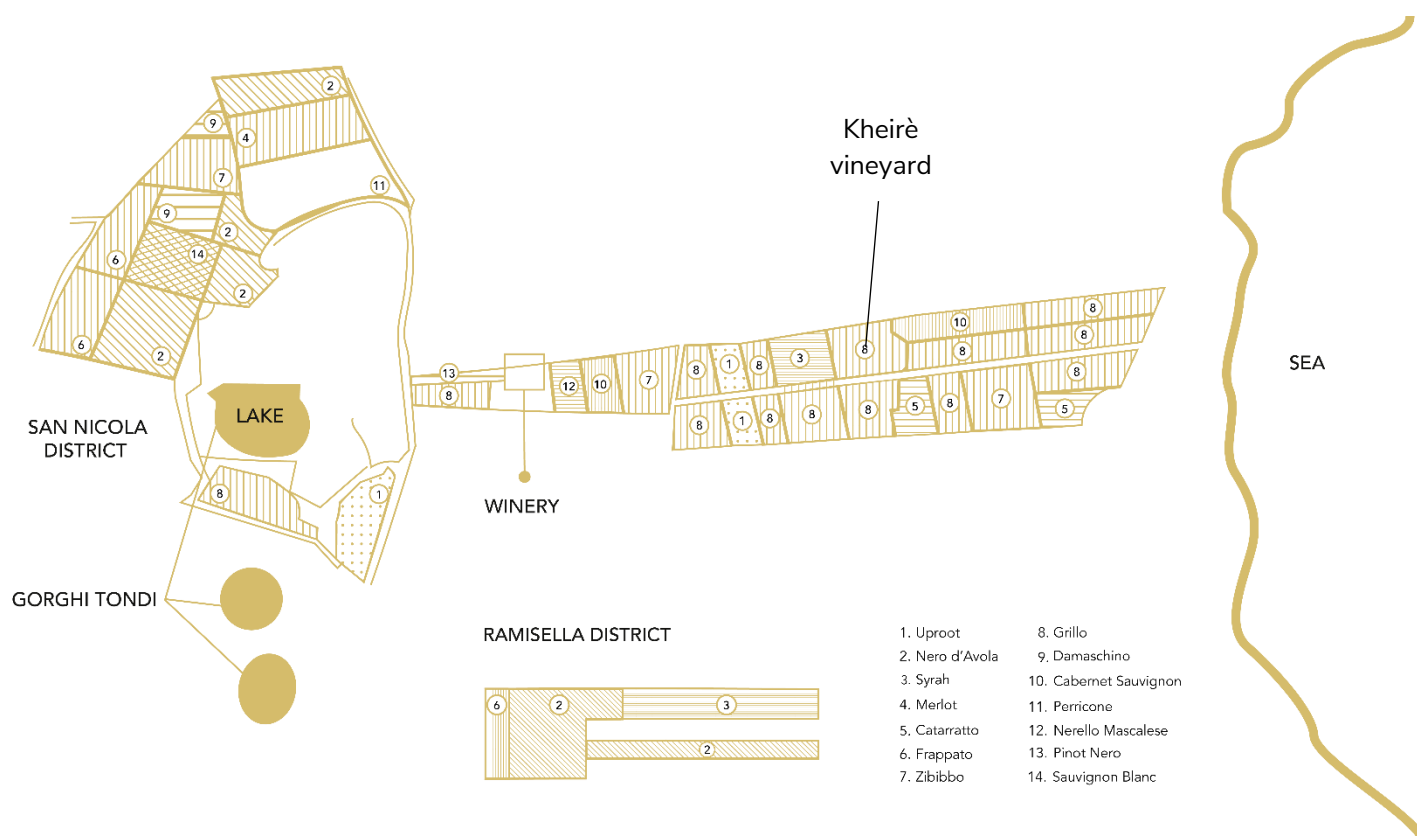
**In the vineyards:** Kheirè grapes' come from vineyards of about 30 years, whose density is 4,000 vines per hectare, with a production of about 7 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy, and the training and pruning system is single Guyot. The harvest happens during the third decade of August.

**In the cellar:** After a soft pressing of the grapes, fermentation process takes place at a controlled temperature, in stainless steel tanks, and the wine ages on the lees, for at least 9 months. A small percentage of the mass, around 35%, mature in French new oak barrels for 8 months, and then reassembled to the main one. The wine ages further 6 months in the bottle before being released.

**First vintage:** 2006

**Bottles produced:** 12,000 / 200

**Bottle capacity:** 75 cl / 1.5 l



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