



## Maremeo 2023

White wine Terre Siciliane IGP – Good Vibes Wines



**Maremeo** is our blend of white grapes, fresh, carefree, inspired by the joy of the foam of our sea, the Mediterranean.

A white wine, fragrant and marine, to sip in company looking at the horizon.

The name evokes the hypnotism of the waves that break on the shore, and mythological figures such as sirens, which in a contemporary key emerge from the depths of the abysses saying "you can't catch me" to the routine.

A perfect wine for summer and for a life on holiday!

**Grape variety:** Sauvignon blanc, Catarratto, Gewurztraminer (in different percentages depending on the vintage)

**Alcohol content:** 12%

**Area of production:** South-western Sicily, Trapani countryside, Valle del Belice, at an altitude of about 25 m / asl (about 80 ft)

**Tasting notes:** Straw, bright yellow with greenish reflections. The nose reveals the semi-aromatic notes of Sauvignon, with hints of lime and passion fruit, along with peach and a slightly spicy note. On the palate it has an excellent balance, is medium-bodied, rich and fragrant with a lively acidity and a good persistence.

**Pairings:** perfect by the glass, it is ideal with vegetable soups, fresh cheeses such as ricotta and goat cheeses, with shellfish and white meats. Serve at 8-10 °C (50-54 °F)



TENUTA

**GORGHI TONDI**

VINI PER NATURA

**TENUTA GORGHI TONDI** sas Annamaria and Clara Sala Soc. Agr. VAT NO.: 01983130814

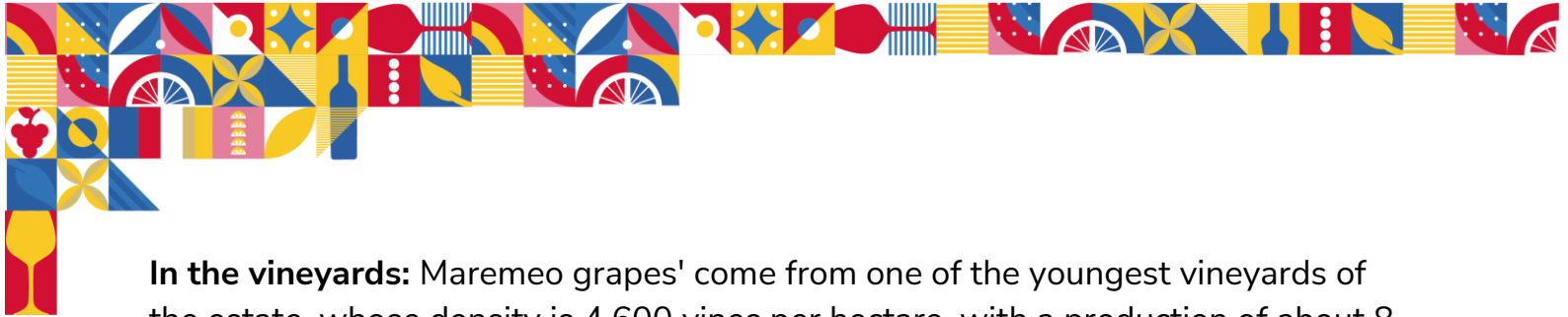
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**In the vineyards:** Maremeo grapes' come from one of the youngest vineyards of the estate, whose density is 4,600 vines per hectare, with a production of about 8 tons. The area is flat, and the soil is composed of a medium-textured limestone substrate mainly sandy, and the training and pruning system is single Guyot. The harvest starts between the second and the third week of August.

**At the cellar:** after soft pressing, the must ferments in stainless steel at a controlled temperature and the wine thus obtained ages in stainless steel tanks, on the lees, for 5 months and a few more months in the bottle.

**First vintage: 2021**

**Bottles produced: 25,000**

**Bottle size: 75 cl**

**CONTAINS SULPHITES**



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