

Feudi del Pisciotto

TIRSAT GURRA DI MARE IGT SICILIA

A blend of Chardonnay and Viognier. The first wine of the new winery Gurra di Mare located in Porto Palo (Menfi), Sicily; a perfect terroir for the two international grape varieties. A golden yellow colour with an intense and complex nose that leads to apricot and yellow peaches aromas, white flowers, spices and honey. A sweet exotic intensity that combined with a pleasant freshness conveys in an harmonic wine.

Varietals:50%Chardonnay, 50%Viognier

Vineyard Location:Gurra di Mare, Porto Palo (Menfi)

Vines height: 3 mt. s.l.m.

Type of soil: Sandy with a little presence of clay

Hectare gain: 55 q.li/ha

Denomination: IGT Sicilia

Vintage: 2010

Vinification:Vinification in stainless steel with malolactic fermentation

Aging Process:Eight months in stainless steel followed by one month of bottle refinement

Tasting Notes:
Color:Golden yellow
Bouquet:Intense and complex with notes of apricot, yellow peaches, white flowers, spices and honey
Flavor:Sweet, exotic intensity with a pleasant freshness

Alcohol Content:12.5%
Serving Temperature:12°C
Production:7,000 bottles

Grapes : Chardonnay (50.00%), Viognier (50.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea**.**It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.;



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