

SurSur 2015



Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

A fresh and fruity Grillo with a youthful spirit, SurSur 2015 is characterized by an intriguing bouquet with fruity notes combined with pleasant scents of wild flowers.

DENOMINATION: Grillo Sicilia Doc White

GRAPES: Grillo

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of about 8.5 tons/ha (3.4 tons/acres); 1.7 kg per plant.

VINTAGE 2015: Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average values for the period which favored the ripening process of the grapes. The considerable

temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

HARVESTING: The Grillo for the production of SurSur was harvested during the second and third week of September.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Aging in tanks for two months and then at least three months in bottle before release.

ANALYSIS DATA: alcohol 12.73 % ABV - total acidity 5.6 g/l - pH 3.22

TASTING NOTES (25/02/2016): brilliant straw yellow, on the nose SurSur 2015 offers notes of white flesh fruit, especially peach, combined with intriguing scents of wild flowers and cut grass. The palate is soft and fragrant and offers a perfect harmony between aroma and taste.

AGING POTENTIAL: to be enjoyed within 3 years.

FOOD & WINE: it matches perfectly with seafood appetizers, vegetarian first courses and roast fish. Serve in tulip glasses of medium size and height, it can be uncorked at time of serving, excellent at 9–11°C.

OCCASIONS: SurSur, to enjoy with friends, we recommend it for an aperitif or your gourmet picnics.

DIALOGUE WITH ART: Grillo is an ancient autochthonous Sicilian grape variety, but it is also a cute little animal (the cricket) that brings good luck. The name *sur sur*, that means cricket, comes from the classical Arabic language which was once also spoken in Sicily. The voice of spring, with its scents and colors, is depicted on the label. It shows Gabriella (founder of Donnafugata, with her husband Giacomo) as a girl in flight, running barefoot through the flowers and fresh grass, following the singing of crickets that sounds sweet to her ears, like a thousand "SurSur...".

RECENT AWARDS

90/100 (SurSur 2014) *James Suckling* (Nov. 2015)

FIRST VINTAGE: 2012.