

SurSur 2019



Fresh and Original Collection: Pleasant wines with Sicilian soul.

A fresh and informal Grillo with a youthful spirit, SurSur 2019 is characterized by a fragrant bouquet of white peach and wildflowers.

DENOMINATION: Sicilia Doc Grillo

GRAPES: Grillo

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas and in the hilly hinterland between Marsala and Salemi (Baiata, Alfaraggio, Pioppo district).

TERRAINS & CLIMATE: 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

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 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acre).

VINTAGE: at **Contessa Entellina** in the heart of western Sicily, the **2019 vintage** was less precipitous, with 546 mm of rain compared to the average of 660 mm*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well ripened. The white wines of 2019 are particularly fragrant

and have an excellent acid structure. *The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

HARVESTING: The Grillo for the production of SurSur was harvested between the first and second decade of September. Some of the vineyards from the higher districts were harvested in the last decade 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 5.32 g/l - pH 3.22

TASTING NOTES (13/01/2020): brilliant straw yellow, on the nose SurSur 2019 offers a fresh bouquet with notes of white fleshed fruit (peach and cantaloupe melon) combined with scents of wildflowers and mint. A soft palate, the fruity notes return combined with pleasant freshness.

AGING POTENTIAL: to be enjoyed within 3 years.

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

WHEN YOU DESIRE TO: Brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.

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...".

FIRST VINTAGE: 2012.