

TERZAVIA TRADITIONAL METHOD VINTAGE 2016

Classification: Brut Sicilia PDO

Varietal: 100% Grillo

Alcohol (% ABV): 11.5

Territory: Western Sicily, Contrada Samperi, Marsala (TP)

Vineyard surface (ha): 9 (about 22 ac)

Age of vines: over 30 years

Soil composition: limestone, sandy loam, level land

Training system: single Guyot, 3,500 vines per hectare

Acidity: 6.60 g/l **Residual sugar:** < 12.0 g/l **Total SO₂:** 5 mg/l

Harvest: manual, clusters put in small baskets, starting at the end of August

Yield per hectare (t): 6

Wine making of the base wine: The clusters are manually selected, and the grapes are cooled. A direct soft pressing of the whole clusters follows and, after a natural decanting of the must, fermentation starts in stainless steel tanks and continues, for only 20% of the grapes, in French oak barrels at a controlled temperature (air conditioning). The fermentation is activated by wild yeasts and with a minimum use of sulfites

Tirage: (August 2017) Addition of fresh must, always obtained from Grillo grapes of the following vintage and from the same vineyard. The same production method of the base wine is applied. Fresh must, instead of sugar, is added in such quantities as to dilute alcohol content in the base wine and to add a dose of (natural) sugar suitable to second fermentation. The fresh must doesn't exceed 15%, thus the wine obtained is still considered "millesimato" (single harvest)

Aging: After *tirage*, at least 18 months on the bottle on the lees

Disgorging: starting from February 2019



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Bottles produced: 10,000

First vintage: 2008

Food pairings: To combine with seafood appetizers or, to all courses, both with traditional Sicilian dishes or with fish *tartares*, especially red tuna of the Mediterranean, flavored with black pepper, salt made in Trapani's salt pans and fresh thyme. Serve at 8 °C (46.4 °F)

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