

VECCHIO SAMPERI

Classification: Fortified wine, Sicilia PGI

Grape: 100% Grillo

Alcohol (% ABV): 16

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

Vineyard surface (ha): 12 (about 29 ac)

Age of vines: over 40 years

Soil composition: limestone, sandy loam, level land

Training system: *alberello* (gobelet or head training) and single Guyot system; 3,500 vines per hectare

Alcohol: 15.54%

Residual sugar: 6 g/l

Acidity: 6.65 g/l
(no sulfites added)

Total SO₂: 16 mg/l

Harvest: manual, clusters put in small cases, starting the last weeks of September

Yield per hectare (hl): 20

Winemaking: manual selection of the grapes, soft pressing, natural decanting, traditional fermentation operated by wild yeasts in oak and chestnut vats at room temperature

Aging: fractional blending in oak and chestnut vats for a minimum average of 15 years, with an addition of younger wine every year, using the traditional perpetual method, similar to Solera system



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