

TERZAVIA METODO CLASSICO

MILLESIMATO 2022

Classification: Sicilia GrilloPDO-Extra Brut.

Varietal: 100% Grillo.

Alcohol (% ABV): 11,50.

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: 7,40 g/l.

Residual sugar: 1,5 g/L.

Total SO2: 20 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 2024) 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.

Bottles produced: 32.000.

