

VECCHIO SAMPERI

Classification: Wine.

Grape: 100% Grillo.

Alcohol (% ABV): 16.5.

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.

Residual sugar: 6,9 g/L.

Acidity: 6,90 g/L.

pH: 3,32.

Total SO₂: 23 mg/l (no sulfites added).

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 an average of 15 years, with an addition of younger wine every year, using the traditional perpetual method, similar to Solera system Bottles.

Produced: 8.600.

First vintage: 1980.

Food pairings: Don't wait till the end of the meal to serve Vecchio Samperi, but drink it with aged cheeses, braised meats, oven-baked turbot, bottarga (tuna roe) and oysters. Serve at room temperature or slightly chilled, interesting and amazing as an aperitif.

