

The Contessa Entellina  
Estate

# SurSur 2023

## Sicilia Doc Grillo

*A fresh and fruity grillo with a young spirit, SurSur 2023 is characterized by a fragrant bouquet of white pulp fruit and pleasant floral nuances.*



### PRODUCTION AREA

Western Sicily, Contessa Entellina Estate, and hilly hinterland between Marsala and Salemi (districts of Baiata, Alfaraggio, Pioppo).

### GRAPES

Grillo.

### SOILS AND CLIMATE

Altitude from 200 to 400 meters a.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, dry and ventilated summers with significant temperature variations between day and night.

### 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

Overall, 604 mm of rain was recorded compared to the average of 662 mm\*. In particular, after a winter with little rain, the abundant rains in May guaranteed an excellent water supply to the soil, which allowed the vineyard to cope with the high temperatures that lasted for about ten days in July. The following weeks were characterized by ideal climatic conditions. 2023 was a challenging vintage: thanks to scrupulous agronomic management, the vegetative production cycle ended regularly, giving life to well-ripened grapes. There was a lower production with respect to the average of this Estate, of quality perfectly in line with the company objectives.

*\*The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1<sup>st</sup> to September 30<sup>th</sup> of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

### HARVEST

The *Grillo* intended for the production of SurSur was harvested from the end of August to September.

### WINEMAKING AND AGING

Cold maceration in the press for 12-24 hours at 10° C (50° F) followed by fermentation in stainless steel, at a controlled temperature. Aging in tanks for two months and another three months in bottles before release.

### TASTING NOTES

With a bright straw color, *SurSur 2023* offers the nose a fresh bouquet with captivating notes of white pulp fruit (peach and cantaloupe melon) combined with hints of wildflowers and mint. In the mouth, it is soft, with a return of fruity notes combined with pleasant freshness. (January 15<sup>th</sup>, 2024)

### AGING POTENTIAL

To be enjoyed within 3 years.

### ARTISTIC LABELS

*Grillo* is an ancient indigenous Sicilian grape, but it is also a nice little animal that is a lucky charm. The name *sur sur*, which means cricket, derives from the classical Arabic language, once also spoken in Sicily. The label has the voice of spring, with its scents and colors. It tells of the flights of Gabriella, a little girl (the founder of Donnafugata together with her husband Giacomo) running barefoot among the flowers and fresh grass, following the song of the crickets which to her ears sounds as sweet as a thousand "SurSur...".

### FOOD PAIRING

To be paired with gourmet sandwiches, vegetarian dishes, and seafood first courses. Also excellent with grilled white meats and fresh cheeses. Serve it in tulip-shaped glasses of medium size and height, it can be uncorked at the time of serving, excellent at 9-11° C (48-52° F).

### ANALYTICAL DATA

Alcohol 12.86% vol - total acidity 5.5 g/l, pH 3.20.

### FIRST VINTAGE

2012.