

Dumè 2019 – Maioliche

*A Gorghi Tondi's first. For the first time, one of the most famous varieties of Eastern Sicily enriches the Gorghi Tondi collection with "our" **Dumè**; an intense and refreshing red, to be drunk with a cheerful and carefree company, in search of moments of pure joy. To drink even slightly cold!*

Classification: DOC Sicilia

Certification: organic, IT-BIO-009

Origin: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m a.s.l. (about 80 ft)

Grapes: 100% Frappato

Alcohol content: 12.5%

Tasting notes: Light ruby red color with violet reflections. Intense, with fruity notes of

blackberry, raspberry and pomegranate, quite complex and fragrant. On the palate it is

fresh, with a good structure, on the palate it is velvety and juicy

Pairings: It can enhance the notes of eggplant parmigiana, *lasagne* with pesto or oily fish. Serve at 12-14 °C (53.5-57 °F)

First vintage: 2017

Bottles produced: 10,500

Information on the vineyards: Dumè grapes come from one of the youngest vineyards of the estate (6 years old), whose density is 4,600 vines per hectare, with a production of about 10 tons





Soil: Flat, composed of a medium-textured limestone substrate tending to sandy

Training and pruning system: cane pruning with single Guyot

Harvest: Second decade of September

Vinification: Fermentation in stainless steel tanks, at controlled temperature, with a maceration of 10 days. Malolactic fermentation completed.

Aging: In stainless steel tanks, on the lees, for 5 months and 2 more months in the bottle