Gorghi Tondi’s Millesimato Brut Nature Rosé

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Twenty-six years ago, the WWF preserved the area where Gorghi Tondi now stands, a winery with unique characteristics in the Sicilian viticulture scene. For twenty-four years, this family-run business has been protecting this microcosm, perfectly integrated with the environment.

Gorghi Tondi’s production lines share a common thread of perfect transversality and identity: the wines from this winery are recognized for their harmony and pleasantness, such as the Metodo Classico tasted today, made from Pinot Nero. This grape variety thrives in the area, thanks especially to the excellent climatic exchange with the surrounding natural habitat.

The fragrance of this Vintage Rosé is evident from the

persistent, pleasantly fine perlage in the tasting glass. The nose offers a blend of fruit and wood-fired bread. Delicate notes of exotic spices provide a backdrop to a delightful sip, finishing with a savory burst that enhances the subtly toasted pepper flavor typical of Pinot Nero.

A long and “crisp” Metodo Classico sparkling wine, it pairs well with sophisticated dishes like stewed eel or a tempting peppered mussel dish.

Special commendation goes to the winery for its determination in harnessing the best from this oasis of surrounding values.

Company Profile

Gorghi Tondi estate would have never been born without the love for nature of Dora, great-grandmother of Annamaria and Clara Sala, female fourth generation of a family committed for a century in the enhancement of quality wine, and in perfect balance with the surrounding environment. It was in 2000 when their father, Michele, after a career of over forty years in the wine business, decided, together with his wife Doretta, to start his own company together with his two daughters. It is the strong bond with the territory, in particular with the High, Middle and Low whirlpools (the so called “Gorghi”), to have also inspired the name of the winery. A naturalistic oasis, protected by the WWF since 1998, which contains a treasure trove of volatile and aquatic species and a suggestively rare flora. Here viticulture is so perfectly integrated with nature that on a vineyard overlooking the Mediterranean Sea, the family produces the only botrytised Sicilian wine.

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