

Gorghi Tondi's Millesimato rosé Pinot Nero

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Tasting any Gorghi Tondi product always brings to mind a quote from Andrea Camilleri, who claimed that among Sicilians, a true friend never has to ask another for anything. There is no need, as the friend's offer will come first, having already sensed the unspoken request.

The Gorghi Tondi territory, with its amenities, its nature embraced with faithful sustainability and care, and its warm yet elegant hospitality, encapsulates all the characteristics of things done well. This includes an attentiveness to a national and international market that appreciates the contemporary nature of this style and its demands.

Gorghi Tondi's organic, classic method sparkling Rosé is a Brut Nature made exclusively from Pinot Nero grapes. It thus

pairs the versatility of this varietal with the distinct characteristics of the winery's philosophy, placing this sparkling wine within a range that has always carried the scent of the sea and a clear, linear vision.

A delicate rose-petal color in the glass gives way to aromas of undergrowth and white flowers, while notes of freshly baked artisanal bread emerge. These same notes are found on the palate, where a balanced acidity, together with its freshness, creates a delightful drinkability.

This is a versatile sparkling wine in terms of its pairings, though we recommend it with small finger foods based on puff pastry and vegetables, or extending to pasta with shellfish sauces or raw fish carpaccio. A modern Sicily in a sip of concrete friendship.

Company Profile

Gorghi Tondi estate would never have come to life without the enduring love for nature of Dora, the great-grandmother of Annamaria and Clara Sala. Representing the fourth female generation in a family that has been dedicated to quality wine production for over a century, Annamaria and Clara carry forward a commitment that blends tradition with respect for the environment. The journey of Gorghi Tondi as a winery began in 2000, when Michele Sala, their father, decided—after more than forty years in the wine industry—to establish his own venture together with his wife Doretta and their two daughters. The deep connection with the land, especially with the nearby High, Middle, and Low whirlpools (the “Gorghi”), also inspired the winery's name. This oasis, protected by the WWF since 1998, is a natural sanctuary for diverse wildlife and rare flora, a place where nature thrives alongside the vineyards. Here, the family's approach to viticulture blends seamlessly with the surrounding environment.

GORGHI TONDI

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