

Tuscan VINEYARD Imports



Tenuta Gorgi Tondi- Palmares Brut Non Vintage

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065

Tenuta Gorgi Tondi: Palmares, Brut NV

Tenuta Gorgi Tondi derives its name from the lakes Preola and Gorgi Tondi, situated on the property, a WWF wildlife reserve on the South Western coast of Sicily. Patriarch Michele Sala has been a part of the prestigious Marsala producer Pellegrino. Now working with daughters Annamaria and Clara along with enologist Tonino Guzzo they have established one of the largest and finest wineries in Sicily with great potential to grow and receiving acclaim.

Vines average 15 years of age, but 40 year old vines also exist. Additional planting is in progress. The vineyards of 118 hectares surrounds the lakes and stretches towards the sea.

Indigenous Sicilian varietals are their focus, but innovation in the form of sparkling and passito also have a place. Although the winery is not certified organic, viticulture is strictly natural without use of chemical and utilizing naturally occurring indigenous yeasts.

Three tiers of native varietals are produced and only estate grown fruit is used. The winery is state of the art and is well positioned for growth.

Website: Gorgi Tondi

**Tenuta Gorgi Tondi,
Palmares, Brut NV**

Grillo 100%

Production 15,000 Bottles

Palmares is the Latin word for Victory, indicative of the excellence of the tank method sparkling Brut made from Grillo, and Extra Rose made from Nero d'Avola.

NOTES:

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Tenuta Gorghi Tondi-Grillo Terre Sicilia IGP

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Tenuta Gorghi Tondi: Grillo, Terre Sicilia IGP

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Website: [Gorghi Tondi](http://GorghiTondi.com)

**Tenuta Gorghi Tondi, Grillo
2013 Terre Sicilia IGP**

Grillo 100%

Production 70,000 Bottles

Indigenous Grillo is grown on plains very close to the sea and benefit from the marine climate.

Fermented in stainless steel, the wine rests on the lees for two months and is aged two months in bottle. The result is Gorghi Tondi's third label, a fresh low alcohol white for all seasons.

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Tenuta Gorghi Tondi- Rajah Terre Siciliane IGP

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Tenuta Gorghi Tondi: Rajah, 2014 Terre Siciliane IGP

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Website: [Gorghi Tondi](http://GorghiTondi.com)

**Gorghi Tondi, Rajah 2013,
Terre Siciliane IGP**

87 Wine Enthusiast

**Rajah 2014, Vinality
International Wine
Competition, Gold Medal**

Zibibbo 100%

Production 12,000 Bottles

Rajah, an Arabic word meaning "Prince" is indicative of the regal qualities of this intriguing wine that is fermented in ss with 4 months on lees with two months aging in bottle.

NOTES:

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Tenuta Gorgi Tondi- Sorante Nero d' Avola IGP Sicilia

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Tenuta Gorgi Tondi: Sorante 2013, IGP Sicilia

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Website: Gorgi Tondi

**Gorgi Tondi, Sorante, 2012
IGP Sicilia**

Nero d'Avola 100%

87 Wine Enthusiast

**Sorante, 2013, Bronze
Decanter World Wine Award**

Production 15,000 Bottles

Translates from old Italian as "soaring", a word which emphasizes the character and power of this wine. Fermented in SS with a long maceration, it spends 8 months in French Barriques and 6 months in bottle.

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Tuscan VINEYARD Imports



Tenuta Gorgi Tondi- Grillo d'Oro Passito IGP Sicilia

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Tenuta Gorgi Tondi: Grillo d'Oro Passito 2011 IGP Sicilia

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Website: Gorgi Tondi

Tenuta Gorgi Tondi,
Grillo d'Oro 2011, IGP Sicilia

Grillo 100%

Production 3,000 Bottles

Grillo d'Oro is a rich passito obtained from Botrytized grapes obtained from a small single vineyard closest to the sea.

The must is slowly fermented at low temp in ss for one month. The wine sees 4 months in French oak and 3 months in bottle.

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