



Dumè 2022

Frappato Sicilia DOC from organic farming – Maioliche range



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!

Grapes: 100% Frappato

Alcohol content: 13%

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

Certification: organic, IT-BIO-009

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)

In the vineyards: Dumè grapes come from one of the youngest vineyards of the estate, whose density is 4,600 vines per hectare, trained with single Guyot cane pruning, and with a production of about 5.5 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy. The harvest starts the first decade of September



TENUTA

GORGHI TONDI
VINI PER NATURA

TENUTA GORGHI TONDI s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814

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Winery and vineyards: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italy

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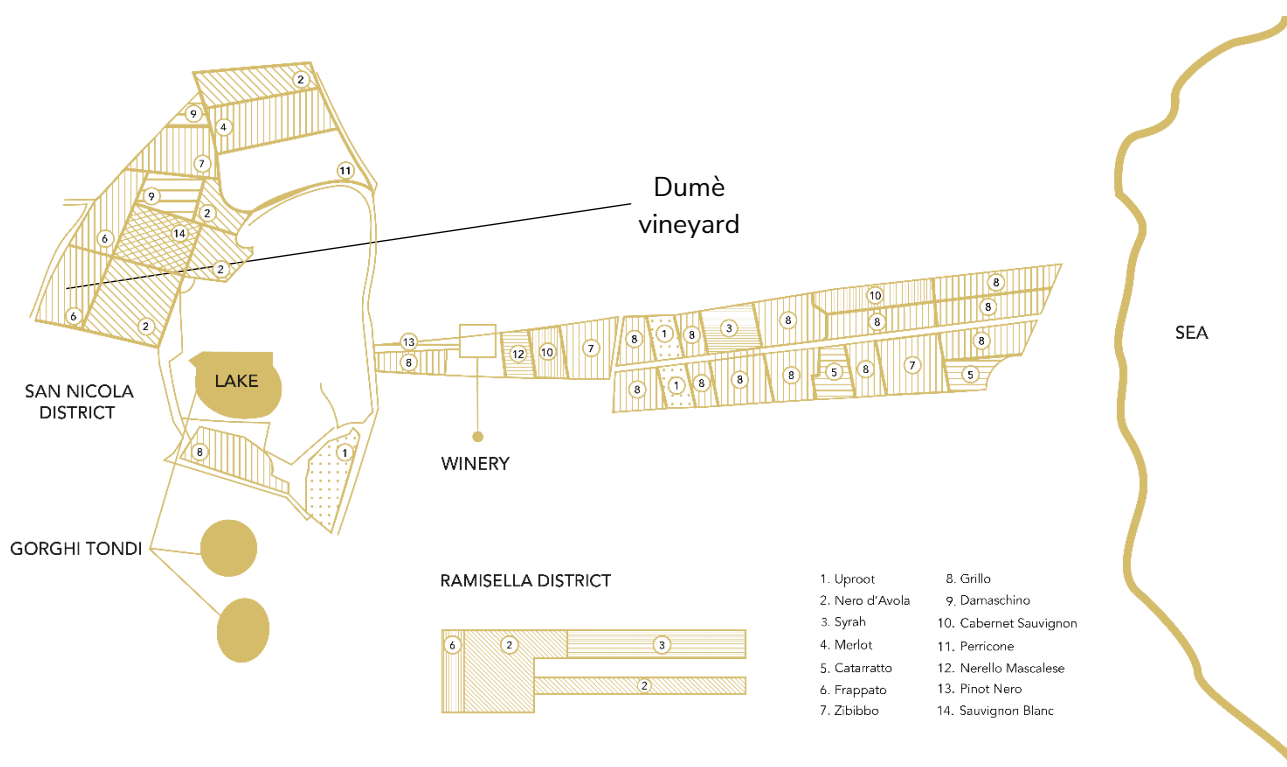
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At the cellar: the fermentation process takes place in stainless steel, at a controlled temperature, with a maceration of 10 days. Malolactic fermentation completed. The wine ages in stainless steel tanks, on the lees, for 7 months and 2 more months in the bottle

First vintage: 2017

Bottles produced: 10,500



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