

Donnafugata,
`Sur Sur` Grillo 2023
Marsala, Sicily, Italy



DONNAFUGATA®



Grape Varieties	100% Grillo
Winemaker	Antonino Santoro
Closure	Synthetic Cork
ABV	12.5%
Residual Sugar	3.7g/L
Acidity	5.5g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

The Rallo family has made wine in Marsala since 1851 and their ancient cellars tunnel beneath the city. They were one of the first families to begin making high quality table wine when sales of traditional Marsala started to decline, launching the Donnafugata label in 1983 and championing the potential of the region's native varieties. Today, Donnafugata has four estates in Sicily: a modern winery and 283 hectares at Contessa Entellina in the hills east of Marsala; 36 hectares in Vittoria to the south eastern point of the island; 68 hectares on the island of Pantelleria; and 18 hectares on the slopes of Etna. Donnafugata means 'fleeing woman' and is a reference to Queen Maria Carolina, who escaped the court of Naples in the early 19th century with her husband, Ferdinand IV of Bourbon, when Napoleon's troops arrived. The couple took refuge in Sicily at the Santa Margherita Belice palace, also the favourite residence of celebrated writer Giuseppe Tomasi di Lampedusa and depicted on the 'Mille e una Notte' label.

VINEYARDS

'Sur Sur' is made from Grillo grapes planted on the Contessa Entellina estate and its neighbouring areas. Vines are planted at 200-600 metres above sea level, with approximately 4,500-6,000 vines per hectare, and are trained using vertical shoot positioning. Pruning of the vines is cordon spur, leaving 6-10 buds per vine. The soils are mainly clay loam with a limestone content of 20-35%.

VINTAGE

The 2023 vintage was challenging but produced grapes of excellent quality. Lower levels of rain were recorded in the winter months, which caused some concern for water supply going into the warmer months. However, abundant rain arriving in May guaranteed the soil had good water supply throughout the extremely high temperatures that came in July. The lead up to harvest had ideal climactic conditions, and gave life to well-ripened fruit.

VINIFICATION

Grapes were gently pressed on arrival at the winery and left to macerate in the press for 12-24 hours at 10°C. The must was fermented in stainless-steel tanks at a temperature of 14-16°C. After fermentation the wine aged for two months in tank and then at least three months in bottle before release.

TASTING NOTES

The wine is brilliant straw yellow in colour. On the nose, 'Sur Sur' 2023 offers notes of white stone fruit, especially peach, and cantaloupe melon, combined with wild flowers and mint. The palate is fruity, soft and fragrant, offering a pleasant freshness and smoothness.