

ABBADESSA

DOC Sicilia White RISERVE
Organic wine



White wine, born from the blend of Grillo and Zibibbo. Abbadessa is Ansaldo Farm Estate's grand cru White Riserve, wanted by the family, to indelibly represent the territorial identity of a place that has seen man, vine and wine as protagonists for several millennia. Produced with biotypes of indigenous vines: Grillo and Zibibbo, selected, organically grown and cared for by the skilled hands of the winemaker Giacomo Ansaldo.



GRAPE VARIETIES: Grillo (60%), Zibibbo (40%) - Grown in the same vineyard

DENOMINATION: DOC Sicilia

WINE-GROWING AREA: Ansaldo Farm Estate - Marsala - Sicilia

NAME OF THE VINEYARD: Vigna Abbadessa

SOIL: Deep, of medium texture with a mild skeleton content. A reddish, fairly calcareous soil with an alkaline reaction. Down deep, a thin layer of calcarenite rock of marine origin, as well as a thicker dark yellow layer of "turba", an ancient calcareous soil where the roots take hold and search for water resources and macro nutrients for good vegetative strength

YEAR PLANTED: 2006

ALTITUDE: 155 m above sea level

VINEYARD EXPOSURE: North - South

VINE DENSITY PER HECTARE: 4,545 vines (220 x 100 cm)

VINE TRAINING SYSTEM: Sapling

TYPE OF PRUNING: Short Guyot

GRAPE YIELD PER HECTARE: About 50 tons

HARVEST PERIOD: Second week of September

TYPE OF HARVEST: By hand, in 15 Kg crates

VINIFICATION: Destemming, cold maceration for 8 hours, soft pressing and static must clarification

FERMENTATION: In stainless steel at a temperature of 16-18° C

MALOLACTIC FERMENTATION: Successfully carried out

AGEING: In a stainless steel vat in contact with yeasts for 12 months and another 12 months in the bottle

BOTTLING: At 15°C, under controlled atmosphere (nitrogen)

TYPE OF BOTTLE: Antique Bordeaux dark glass bottle, 75 cl

TYPE OF STOPPER: Single-piece natural cork 49x26 cm

ALCOHOL CONTENT: 13,5% Vol.