

CRU 'KHEIRÈ'

Kheirè is a word of Greek origin which means "Welcome." It is a tribute by Gorgi Tondi to the thousand year-old history of Sicily and to the time when the island was an integral part of the glorious Magna Graecia. Kheirè is a white wine from Grillo grapes, an ideal witness of a past with Greek origins and also for the proverbial Sicilian hospitality, the island being a crossroads of great peoples and different cultures.

The nose of Kheirè is intense and persistent, with notes of almond blossom, sea breeze, and delicate fresh citrus notes. Intensely mineral on the palate with a slightly saline finish. It pairs beautifully with smoked fish dishes; excellent with vegetable dishes as well. Serve at 10 °C (50 °F)

GRAPE	100% Grillo
LOCATION OF VINEYARDS	South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district
ALTITUDE	25 m / asl (about 80 ft)
TYPE OF PLANTING	Organic, IT-BIO-009
TRAINING AND PRUNING SYSTEM	Cane pruning with single Guyot
VINEYARD PRODUCTION	Kheirè grapes' come from vineyards about 30 years old, whose planting density is 4,000 vines per hectare, with a production of about 6.5 tons.
SOIL	Flat, composed of a medium-textured limestone substrate tending to sandy
VINIFICATION	Fermentation in stainless steel tanks, at controlled temperature.
AGEING	In stainless steel tanks, on the lees, for 6 months and 5 more months in the bottle
ABV	13%
TOTAL PRODUCTION	12,500 bottles
OENOLOGIST	Clara and Annamaria Sala

