SOLFARE – GIUSEPPE CIPOLLA

Sicily

APPELLATION: IGT Terre Siciliane

BLEND: Grillo 60%, Inzolia, Catarratto and Zibibbo 40%

WINEMAKER: Giuseppe Cipolla



VINEYARD:

The grapes for Solfare come both from the Torre di Salto vineyard, containing 20-year-old vines which Giuseppe purchased, and the Passofonduto vineyard, which he planted himself ten years ago. The soils are a combination of sand, limestone, gypsum and 'trubi' – comprised of calcium and chalk alongside marine fossils. The vines are trained in both the Tendone and Alberello systems.

VITICULTURE:

The vineyards are farmed organically and all grapes are hand harvested.

WINEMAKING:

The grapes are hand harvested. Some of the grapes are destemmed and some are left as whole bunches. The majority are direct pressed, while the Inzolia and Zibibbo are macerated initially before being destemmed then fermented on the skins for two to three days. The wine is fermented and aged in 500-litre botti and stainless steel for six months before being bottled without fining or filtration.

TASTING NOTES:

A smoky, oxidative nose precedes a rich, full palate bursting with salinity and minerality, textured yet fresh.

WEBSITE: https://www.passofonduto.it/

This wine is suitable for vegans and vegetarians.