

## TENUTA WHITAKER



At the western tip of Sicily, close to Trapani and almost directly in front of Marsala, the sea forms a lagoon called “Stagnone”. At the center of the lagoon there is a small island: Mozia. First inhabited by the Phoenicians in the VII century B.C., also known as San Pantaleo, the island was an important crossway of trading routes.

The Whitaker Foundation, responsible for protecting the island’s landscape and cultural heritage, chose Tasca d’Almerita to launch a project to promote and recover the historic Grillo vineyard on the island of Mozia.

Five hectares cultivated in alberello are currently used for production: the grapes harvested are brought to the mainland on flatbed boats, and then transported to the Regaleali Estate by thermo-regulated trucks to preserve the aromatic integrity of the grapes.

### GRILLO MOZIA

*Vintage 2015*

The wine has a yellow color with greenish notes, and an aroma with hints of Scotch broom, lemongrass, anise and white pepper spice. It is fresh with a pleasant salty ending.

### Technical Details

- **Grapes:** Grillo.
- **Appellation:** Grillo Sicilia I.G.T.
- **Vine-growing area:** Mozia – Isle of San Pantaleo (Trapani) in the “Stagnone” a few kilometers from the coast of Marsala.
- **Training System:** Alberello.
- **Pruning System:** “Marsalese” style short & long.
- **Vines per Ha:** 4,000.
- **Yields per Ha:** 7 t
- **Fermentation:** In stainless steel tanks.
- **Fermentation Temperature:** 16-18°C.
- **Malolactic Fermentation:** Not run.
- **Aging:** 5 months in stainless steel tanks on yeasts.
- **Alcohol Content:** 13% Vol.
- **Wine Analytical Data:** pH 3,27 - AT 5,90 g/l - ZR 1,50 g/l - ET 19,90 g/l.