



TASCA D'ALMERITA  
FONDAZIONE WHITAKER

## TENUTA WHITAKER "MOZIA" GRILLO SICILIA DOC



### PRODUCER PROFILE

Winery Owner(s):

The Tasca Family

Winemaker:

Laura Orsi

Winery Founded:

2007

Region:

Sicily

### WINE STORY

2,500 years ago the tiny island of Mozia, in the Marsala lagoon on the western side of Sicily, was an important outpost of the Phoenician Mediterranean trading network. By the 400 BCE, the Greeks had destroyed the settlement and it was forgotten until the 1800s, when the Whitaker family purchased the island. The Whitaker Foundation dedicated Mozia (aka San Pantaleo) to archeological research and partnered with Tasca d'Almerita to farm 30 acres of Grillo vineyards on the 100-acre island. The vineyards are organically cultivated in little bushes, using the traditional "Marsalese" pruning method, to shade the grapes from the strong sun and brackish winds. At the end of August the grapes are harvested at dawn and transported on flatbed boats to the mainland for vinification.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Mozia Island (San Pantaleo), in the Marsala Lagoon
ELEVATION:	7 meters
SOILS:	Marine sediment (limestone) and sand
TRAINING SYSTEM:	Bush (Marsalese pruning style, short and long)
FARMING PRACTICES:	Sustainable (SOStain and VIVA certified); organic (non-certified)
AGE OF VINES:	8-14 years (planted 2004 and 2010)
YIELD:	4,800 kg per hectare
GRAPES:	100% Grillo
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Fined, unfiltered
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	3 months on the lees
BOTTLE AGING TIME:	1 month
PRODUCTION:	45,000 bottles per year
VEGAN:	Yes

### TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	2 g/l	EXTRACT:	22 g/l