

## VECCHIO SAMPERI – bottling 2018

**Classification:** Wine

**Grape:** 100% Grillo

**Alcohol (% ABV):** 16.5

**Territory:** Western Sicily, Contrada Samperi, Marsala (TP)

**Vineyard surface (ha):** 12 (about 29 ac)

**Age of vines:** over 40 years

**Soil composition:** limestone, sandy loam, level land

**Training system:** *alberello* (gobelet or head training) and single Guyot system; 3,500 vines per hectare

**Alcohol:** 15.79%      **Residual sugar:** 11 g/l      **Acidity:** 7.02 g/l

**pH:** 3.27      **Total SO<sub>2</sub>:** 12 mg/l (no sulfites added)

**Harvest:** manual, clusters put in small cases, starting the last weeks of September

**Yield per hectare (hl):** 20

**Winemaking:** manual selection of the grapes, soft pressing, natural decanting, traditional fermentation operated by wild yeasts in oak and chestnut vats at room temperature

**Agging:** fractional blending in oak and chestnut vats for an average of 15 years, with an addition of younger wine every year, using the traditional perpetual method, similar to Solera system

**Bottles produced:** 6,500

**First vintage:** 1980

**Food pairings:** Don't wait till the end of the meal to serve Vecchio Samperi, but drink it with aged cheeses, braised meats, oven-baked turbot, *bottarga* (tuna roe) and oysters. Serve at room temperature or slightly chilled, interesting and amazing as an aperitif



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