

# ABBADESSA

**DOC Sicilia White RISERVE**  
**Organic wine**



*White wine, born from the blend of Grillo and Zibibbo. Abbadessa is Ansaldo Farm Estate's grand cru White Reserve, wanted by the family, to indelibly represent the territorial identity of a place that has seen man, vine and wine as protagonists for several millennia. Produced with biotypes of indigenous vines: Grillo and Zibibbo, selected, organically grown and cared for by the skilled hands of the winemaker Giacomo Ansaldo.*



**GRAPE VARIETIES:** Grillo (60%), Zibibbo (40%) - Grown in the same vineyard

**DENOMINATION:** DOC Sicilia

**WINE-GROWING AREA:** Ansaldo Farm Estate - Marsala - Sicilia

**NAME OF THE VINEYARD:** Vigna Abbadessa

**SOIL:** Deep, of medium texture with a mild skeleton content. A reddish, fairly calcareous soil with an alkaline reaction. Down deep, a thin layer of calcarenite rock of marine origin, as well as a thicker dark yellow layer of "turba", an ancient calcareous soil where the roots take hold and search for water resources and macro nutrients for good vegetative strength

**YEAR PLANTED:** 2006

**ALTITUDE:** 155 m above sea level

**VINEYARD EXPOSURE:** North - South

**VINE DENSITY PER HECTARE:** 4,545 vines (220 x 100 cm)

**VINE TRAINING SYSTEM:** Sapling

**TYPE OF PRUNING:** Short Guyot

**GRAPE YIELD PER HECTARE:** About 50 tons

**HARVEST PERIOD:** Second week of September

**TYPE OF HARVEST:** By hand, in 15 Kg crates

**VINIFICATION:** Destemming, cold maceration for 8 hours, soft pressing and static must clarification

**FERMENTATION:** In stainless steel at a temperature of 16-18° C

**MALOLACTIC FERMENTATION:** Successfully carried out

**AGEING:** In a stainless steel vat in contact with yeasts for 12 months and another 12 months in the bottle

**BOTTLING:** At 15°C, under controlled atmosphere (nitrogen)

**TYPE OF BOTTLE:** Antique Bordeaux dark glass bottle, 75 cl

**TYPE OF STOPPER:** Single-piece natural cork 49x26 cm

**ALCOHOL CONTENT:** 13,5% Vol.