

TAGÒS

GRILLO VENDEMMIA TARDIVA

"Tagòs" by Caruso & Minini shows golden and elegant nuances, a pleasant surprise of the Sicilian winemaking tradition to be sipped at the end of the meal. The late harvest is the key to understand an enveloping white wine produced with grapes from the Grillo vine which bunches are hand harvested after a natural drying on the plant. In the cellar we carry out a manual destemming, low temperature maceration, up to fermentation in tonneaux. Once reached the ideal alcohol content, new thermal conditions are set in order to stop the fermentation, allowing a rest of the wine in steel tanks before bottling. An intense, unique wine with notes of honey, cinnamon and officinal herbs.

COLLECTIONS
MEDITATION WINES



APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Intense straw yellow color, with golden hues close to amber

AROMA: Complex aromas of very ripe white pulp fruit such as pineapple and apricot mixed with hints of spices, honey and officinal herbs

PALATE: The sip is pleasant, harmonious, with a delicate, slightly persistent finish.

HOW TO TASTE

FOOD MATCH: mousse and bavarois. Ideal with mature cheese

PROPER GLASS: Medium sized glass with small opening

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the Greek language "Commander", pointing out the strong personality of this wine in the Sicilian winescape.

DISTRIBUTION: Ho.re.Ca.

BOTTLES: 4.500

FORMATS: 50cl

PACKAGE: Cardboard case, 6-case,

VITICULTURE

TERROIR: Hill

VINES: 100% Grillo

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: north/ northwest

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (q. PER HECTARE): 80 q/ha

HARVEST PERIOD: First part of October

HARVESTING METHOD: Hand-harvesting

WINEMAKING DATA

ALCOHOL: 13 % Vol.

WINEMAKING PROCESS: Manual harvest in crates, after the natural drying of the bunches on the plant. Manual destemming of the bunches, maceration of the must in contact with skins at low temperature. Separation by pressing and fermentation in tonneaux.

MATURATION: 4 months in tonneaux and another range of time in steel tanks before bottling