

# Burdese 2018

Menfi DOC

70% Cabernet Sauvignon, 30% Cabernet Franc

*In the local dialect, Burdisi/Burdese means 'from Bordeaux' and evokes the classic blend of Cabernet Sauvignon and Cabernet Franc. This is a red wine of great density, structure and balance, produced in limited quantities from selected vineyards. Burdese is a wine for long aging which offers olfactory and tasting complexity which has few counterparts in Sicily.*

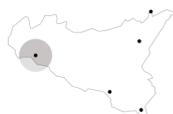


FIRST VINTAGE  
1999

DISTRICTS OF VINEYARDS  
Menfi e  
Sambuca di Sicilia (AG)

VINEYARDS  
Dispensa, Maroccoli

WINERY  
Ulmo



CERTIFIED  
SOStain®



**TYPE OF SOIL:** at Dispensa averagely deep tending to chalky, structure almost non-existent, moderately limey. At Maroccoli, limey soil with rich structure of moderate dimensions, a little chalk with plenty of lime particles.

**YIELD PER HECTARE:** Dispensa 75 metres above sea level; Maroccoli 430 metres above sea level

**YIELD PER HECTARE:** Dispensa 60 quintal; Maroccoli 70 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon pruning system.

**PLANTING DENSITY:** 4.545 plants per hectare.

**METHOD OF CULTIVATION:** according to SOStain® protocol; ground cover with clover, vetch, yellow mustard and wild plants to increase organic substance and nitrogen content, to assist the vitality of the soil's microfauna; plant health fostered with sulphur and copper in minimal amounts; phytophages deterred with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** Dispensa 3<sup>rd</sup> September, Maroccoli 18<sup>th</sup> September.

**VINIFICATION:** the Cabernet Sauvignon grapes from the old Tunno vineyards are picked by hand into 15 kg crates, transported immediately to the winery where they are pressed and destemmed; the crushed grapes are placed in stainless steel tanks where the alcoholic fermentation begins. The grapes are stirred twice a day with very short pumping – between 10 and 15 minutes – according to the phase of fermentation, in order to take care of the skins and thus enhance the complexity of the wine. The fermentation lasts 6-8 days, with the temperature during the early phases maintained at about 15-16 °C, during the second phase at 20-22 °C, and finally, when approaching its conclusion, at 26-27 °C, with the refrigeration being suspended.

Once fermentation is complete, the tanks are topped up with wine from the same vines, to be followed by maceration of 12/15 days with the skins in contact with the wine, and final decanting. During the twelve days of maceration the temperature is legally regulated at about 20-22 °C to enable the dissolution of O<sup>2</sup> in small fractions – through microoxygenation – to improve the structure and stability of the anthocyanins. The malolactic fermentation takes place in stainless steel. At its conclusion the wine is decanted, drawn off the lees and transferred to French oak barrels for a 16 month maturation.

**MATURATION:** 100% in first use Allier oak barrels.

**BOTTLING:** July 2020.

**ALCOHOL CONTENT:** 14% vol.

**TOTAL ACIDITY:** 6,30 g/l

**PH:** 3,54

**AGEING CAPACITY:** to drink at once and age for 10-12 years.

**BOTTLE SIZE:** 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

**WEIGHT OF BOTTLE:** 500 g (0,75 l)

**CORK:** single piece natural cork.

**TASTING NOTES:** Bordeaux made in Sicily from a selection of the best grapes from the company's vineyards. A powerful red, built on a dense and important tannin structure, balanced by a decided alcoholic content. Strongly flavoured centering on very rich and packed ripe fruit. The flavours are those of myrtle and preserved cherries mixed with leather while intense aromas of cherry, cocoa, iodine and rosemary gradually emerge.

**PAIRING:** forceful wine, bold and spirited to be enjoyed alone or to be paired with dishes of similar force of character such as casseroles or game. For a vegetarian alternative try grilled radicchio with mature cheese or roast, almost caramelised, onions.

## NOTES ON THE VINTAGE - MENFI 2018

In Menfi, a particularly dry winter lead us to fear the same results as those caused by the drought in 2017, but the February rains reassured us as did a mild spring and the beginning of an ideal summer, with cooler temperatures than usual.

The rain arrived later and was sometimes very heavy, but although we were worried we were given almost a month of excellent conditions for the harvest, until the middle of September.

Our management of the vines brought us healthy grapes from the beginning to the end, and the vintage was significant for its particularly aromatic whites and balanced reds, even if less intense and concentrated when compared with those, for different reasons, of 2017.