

## FARMERS MARKET ORGANIC WHITE

100% Organic 100% Vegan friendly 100% Handpicked

### Region

The region is part of the Strada Del Vino Delle Terre Sicane, a wine district that includes Menfi, Contessa Entellina, Sciacca, Santa Margherita del Belice and Sambuca di Sicilia. A rural territory teeming with biodiversity, characterized by a rich winegrowing landscape, and so much more. The region features historical and cultural treasures such as archaeological sites know all over the world, like Selunite and places recounted in the book Gattapardo by Tomasi di Lampedusa in 1958.

### Vineyards:

Farmers Market is made from NOP organic certified grapes in southwestern Sicily. One of the most suitable areas for organic viticulture in Italy, thanks to the warm and windy climate that reduces the need for treatments against fungal diseases. The soil are a combination of calcareous, clayey and sandy soils , together with sea breezes creates optimal conditions for cultivation without the use of chemical pesticides.

### Cellar:

Farmers Market is a white blend, 50% Catarratto 25% Greciano 25% Vermentino. After the grapes have been destemmed and crushed, the must is immediately cooled to 5/8 deg c, pressed with soft presses, the must obtained after decanting is fermented in steel tanks at a temperature of 16/18 degrees Celsius for 15/20 days. After fermentation, mature for 4 months in the presence of fine lees which give the wine complexity and minerality.

### Awards and ratings:

Gold medal at USA wine ratings 2022. Silver medal at USA Wine ratings 2023 and 2024.

### Vintage 2024

12,5% Alc: R.S 4gl/l , SO2 100mg/l

