



TASCA D'ALMERITA
FONDAZIONE WHITAKER

MOZIA 2023

Mozia is a small island in the Marsala lagoon with an incredible history. Thanks to its microclimate and soils, it makes for an absolutely unique site of production. This marine ecosystem has always been closely linked to winemaking, as vines were first planted here in the early 19th century by the English, who, having arrived in Marsala sensed the potential of Mozia. Today we take care of about 13 hectares of vineyards, surrounded by archaeological sites dating back to Phoenician times expertly preserved into present day by the Whitaker Foundation.

Grapes: Grillo

Appellation: White Sicilia DOC

Vine-growing area: Mozia - Island of San Pantaleo (TP), island in the Pond a few km from coast of Marsala - Sicily

Soil: the soils of Mozia are derived from marine seabeds. They are sandy and loose soils. The presence of limestone is crucial, resulting in an alkaline reaction of the soil (pH 8.2) and influencing the organoleptic characteristics of the grapes.

Training system: gobelet

Pruning system: Marsalese style, short and long

Vines per ha: 3,300

Yields per ha: 54 q/l

Harvest period: August 18-30th, 2023

Climate trends: cool, dry winter and spring. Very hot and dry summer

Fermentation: stainless steel

Fermentation temperature: 16-18°C

Duration of fermentation: 15 days

Malolactic fermentation: not run

Aging: stainless steel on lees for 5 months

Alcohol content: 13% Vol.

Wine analytical data: pH 3.25 - TA 5.58 g/l - RS 0.6 g/l - TE 23 g/l

