



TASCA D'ALMERITA  
FONDAZIONE WHITAKER

## MOZIA 2025

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 19<sup>th</sup> 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:** 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:** 53 ql

**Harvest period:** August 11<sup>th</sup>, 2025

**Climate trends:** The winter was marked by good rainfall, which helped restore the soil's water reserves, followed by a mild spring with above-average seasonal precipitation. The summer showed average temperatures without heat extremes. The Grillo grapes achieved excellent ripeness and were in outstanding health at harvest.

**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 3.20 - TA 5.81 g/l - RS 0.7 g/l - TE 22,9 g/l

