



MARCHESE DELLE SALINE

Taissè Zibibbo

REGION/ ORIGIN	Sicily Terre Siciliane IGP	WINEMAKER	Francesco Rallo
VINTAGE	2021	WINERY ESTABLISHED	1860
VARIETALS	100% Zibibbo	VINEYARD(S)	Estate fruit (Trapani)
ALCOHOL	12.2%	AGE OF VINEYARD(S)	12 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone
AGING	None	ELEVATION	150 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic Certified Biodynamic
FILTER/FINING	None	HARVEST DATE	August/September
TOTAL SULFUR RS	70 mg/l 2.2 g/l	PRODUCTION	16,000 bottles

The winery name was born from the nickname of grandfather Francesco, who was known as ‘the Marquis’ for his taste in fine things. Then with his passions for Marsala Salt Pans, the name was born

Marchese delle Saline is a lovely story where family tradition meets reinvention. Giacomo Rallo is the fourth generation of the Rallo family and a passionate entrepreneur that wanted to carry on the family legacy that began with his great-grandfather Francesco, who farmed and made wine in the Sicilian countryside. Today the estate farms 40 hectares between their properties in the Mount Etna DOP (located in Solicchiata, in between the Zottorinoto and Putalepalino districts), and in the Marsala DOP (on the north side of the Trapani province, between Baiata and Alfaraggio). Working organically, as well as largely biodynamic, the work to renew and respect the land is of utmost importance, while focusing on the native grapes from both wine zones. This unique, two region winery, is making wines that honor the varietal character with only natural yeasts, aging in neutral vessels, and keeping a soft hand with sulfite additions – focusing on clean yet minimalistic winemaking to express the purity of their two terroirs. With admirable efforts in the land, their focus is on environmental protection, animal welfare, and rural development, all the while making very exciting wines.

Taissè means ‘to sit down’ – but in the local dialect, this word is used to invite someone to join the moment, usually focused around good food and wine

The 2021 *Taissè Zibibbo* is a fun and gorgeous dry version of the incredible Zibibbo grape that is often associate with dessert wines. Grown on beautiful limestone soils, the grapes are harvested and reach the cellar in Marsala where they are destemmed, and then sit with the skins for about 10 hours before a soft pressing. After 25 days of natural fermentation in tank, the gross lees are removed and the aging wine rests with its fine lees for about 30 days before bottling. Several months in bottle to relax and mature pass, and then the wine is ready for drinking. The *Taissè* is a very aromatic wine, with a lovely golden hue, and it has a clear presence of apricots, acacia flowers, and fresh honey. The mouth feel is dynamic, with a full-structured palate that has hints of sweet tree fruits, marmalade, and citrus, while keeping fantastic acidity that rings clear through to a persistent and pleasant finish.