



MARCHESE DELLE SALINE

Taissè Perricone

REGION/ ORIGIN	Sicily Terre Siciliane IGP	WINEMAKER	Francesco Rallo
VINTAGE	2020	WINERY ESTABLISHED	1860
VARIETALS	100% Perricone	VINEYARD(S)	Estate fruit (Trapani)
ALCOHOL	13.12%	AGE OF VINEYARD(S)	15-18 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone
AGING	6 months	ELEVATION	230 meters
BARREL TYPE/ YEARS IN USE	500L French Oak 3 years	FARMING METHODS	Organic Certified Biodynamic
FILTER/FINING	None	HARVEST DATE	August/September
TOTAL SULFUR RS	76 mg/l 4.3 g/l	PRODUCTION	12,000 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 *2020 Taissè Perricone* is a unique mono-varietal expression of this indigenous grape, well known on the western side of Sicily near Trapani, where it is used as the main grape for Ruby Marsala. Also known as Pignatello, this extra long cluster of grapes ripens beautifully, yet needs special attention and needs proper early picking to retain freshness and keep the alcohol in check. After the grapes are brought to the cellar and destemmed, they begin natural fermentation in steel tanks and are pressed after about 30-35 days. The wine is aged in 500-liter used French oak barrels for 6 months before being bottled without filtration. This fascinating grape displays an aromatic nose of spicy black pepper, juniper, marasca cherry, and plum. In the mouth, it offers supple tannins and wonderful elegance, spicy fruit, ample acidity, and a long delicious finish.