MARY TAYLOR WINE

‘Fastest Growing Brands: $15-$25 Segment’ -Nielsen 2026

‘Excellent Values’ -The New York Times

CLARA / ANNAMARIA SALA



Again from the Contrada San Nicola vineyard outside the village of Mazara del Vallo in western Sicily, we find Nero d’Avola vines tended to by the thoughtful Sala sisters. The vines are just 15 years old on average but the wine is ever complex. While some Nero d’Avola wines can be on the dense and fruity side, the Sala sisters and the terroir make this wine a somewhat translucent red with bright acidity, tension, and elegant fruit. As someone who loves Burgundy, this is the style of wine that makes my mouth water.

Signora Dora, great-grandmother of Annamaria and Clara Sala, purchased this land, 130 hectares which she considered paradise, in the beginning of the 1900s. The winery was named "Tenuta Gorghi Tondi" in 2006, representing the strong bond with the territory, adjacent to 3 rounded lakes (the so called "Gorghi Tondi" – a WWF protected site and bird sanctuary). An environment deeply characterized by the sea, karst depressions, and clean energy to protect biodiversity, the winery bans all synthetic chemicals and genetically modified organisms, according to the requirements of the strictest standards of organic agriculture. The cellar is located inside a traditional "baglio" in perfect harmony with the vineyards and the surrounding natural context. Nero d’Avola, the black grape of Avola, has been cultivated in Sicilia since the Greeks brought the plants in the 8th century BC. The land where Nero d'Avola grows is characterized by clayey soil, well suited to black varieties and to wines with a more robust structure. This vineyard is very close to the sea, bringing sea breezes to the grapes and saline minerality to the wine.

2025 Clara Sala Sicilia Bianco



100% Grillo grown on a single hectare in the Gorghi Tondi and Preola Lake Nature Reserve in Western Sicily, slightly south of Marsala in the commune of Mazara del Vallo. The grapes are immediately brought to the winery (literally a few yards away) and gently pressed. The grapes' skins macerate with the juice for 4 hours. The Grillo is fermented in stainless steel tanks, where it ages on the lees for 2-3 months more before bottling. It then matures in bottle for a further 3 months before release. We love the rich saline / citrus Mediterranean brightness of this wine – infinitely drinkable. Pair with all kinds of light healthy Mediterranean foods, especially seafood!

2025 Annamaria Sala Sicilia Rosso



Manual harvest normally takes place in the second and third weeks of September. After a fermentation in stainless steel tanks at a controlled temperature and a maceration of minimum two weeks, the wine is aged on the lees for 3-4 months more before bottling. As with all of our wines, this one captures the true terroir of Sicily and is not blended with international varietals nor oaked. Aging is potential 8-10 years, but it is delightful fresh and young. **Organic!**