



In any terrace surrounded by stone walls and planted with Zibibbo, man has always tried to make the most productive the vineyards. In this regard, close to walls, near the caper plants, some small pergolas of white or red grapes were planted to make wine for personal use.

These pergolas were made up of different variety of Sicily native grapes such as Cataratto, Insolia, Grecanico, Grillo, Damaschino. The farmers were very jealous of this production that associated with the second late vintage of the Zibibbo, around the fourth week of September, were used to produce a particular wine.

This wine were a bit sparkling as the fermentation was very slow, in the background of the main production, sometimes it lasted until after the holidays. By observing this tradition we had the idea to produce a wine from late Zibibbo grapes, with a slow fermentation, whose light carbonation enhanced the typical aromatic freshness of the grape.

**This wine has an alcohol content of 12°, a good acidity and a delicate scent of fresh white fruit. The slight perlage and delicate flavor make it a pleasant and persistent wine to pair with any meal, as an aperitif, and in all the moments of liveliness.**

## Wine data sheet

<b>Grape variety:</b>	Zibibbo (Moscato di Alessandria)
<b>Growing area:</b>	Pantelleria
<b>Soil type:</b>	Volcanic soil, sandy soil of alluvional origin with pumice
<b>Average altitude of the vineyards:</b>	200 meters above sea level (from 50 to around 350)
<b>Yeald per ha:</b>	4.000/5.000 Kg (1,62/2,02 tons an acre)
<b>Must to fruit ratio:</b>	70%
<b>Plants per hectare:</b>	2.500 vines (1.011 an acre)
<b>Training system:</b>	Bush - trained (low bush typical on Pantelleria)
<b>Average age of vines:</b>	50/60 years
<b>Harvest period:</b>	Late harvest, end of September / first of october
<b>Vinification:</b>	Manual harvesting of the grapes in crates, destemming, maceration at a controlled temperature of 20°C from 24 to 72 hours, pressing, slow fermentation of the cleaned must without adding selected lees.
<b>Maturation/Aging:</b>	Six months after the harvest, the wine started a second fermentation in autoclave acquiring softness and aromatic freshness. After the last stages of stabilization is bottled for a two months aging in bottle.
<b>Colour:</b>	Pale straw yellow
<b>Aroma:</b>	Typical of Muscat grapes, ripe fruits
<b>Flavour:</b>	Aromatic, fresh and lively
<b>Alcohol:</b>	12% Vol. (+/- 0,5%)
<b>Sugar:</b>	10,0 g/l
<b>Total acidity:</b>	6,00 g/l
<b>Yearly production in hl:</b>	75
<b>Ageing potential:</b>	2 years
<b>Serving temperature:</b>	8 - 10 °C
<b>Recommended food pairings:</b>	Fish based dishes, even with pizza. In every moment of liveliness.
<b>Winemaker:</b>	Antonio D'Aietti