



Ammare comes from a family vineyard in Campobello di Pantelleria; a small plot of land enclosed by low walls about 30 meters above sea level, very close to the water's edge.

The vineyard gets from the sea the little, sometimes salty, frost that keeps it alive. In these conditions, the grapes ripen very early, some years even at the end of July. Considering the triple aptitude of Zibibbo, farmers historically sold these grapes as table grapes, as they represented a safe income, despite the low production per hectare.

We selected the grapes harvested during the first half of August with an advanced ripening, vinified them and let them sit in stainless steel silos for some years. The result is a wine with great alcoholic content, an aromatic bouquet and an incomparable sapidity due to the conditions in which the vine grows. Elegant, powerful, unique. Its strong yellow colour and the unmistakable bouquet make it a great wine to enjoy in company.

Wine data sheet

Grape variety:	Zibibbo (Moscato di Alessandria)
Growing area:	Campobello di Pantelleria
Soil type:	Volcanic soil, sandy soil of alluvional origin with pumice
Average altitude of the vineyards:	30 meters above sea level
Yeald per ha:	1.300 Kg
Must to fruit ratio:	60%
Plants per hectare:	575 vines
Training system:	Bush - trained (low bush typical on Pantelleria)
Average age of vines:	70+ years
Harvest period:	First half of August
Vinification:	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.
Maturation/Aging:	Battonage on noble lees and static decanting in stainless steel silos for at least 4 years. Refined in bottle for 6 months.
Colour:	Strong yellow with golden highlights
Aroma:	Vinous with a distinctive aroma of Zibibbo grape, aromatic and lingering, with heys, herbs and tobacco perfumes.
Flavour:	Aromatic with an almondy finish, enveloping and persistent
Alcohol:	15,5% Vol. (+/- 0,5%)
Sugar:	3,0 g/l
Total acidity:	5,5 g/l
Yearly production in hl:	8
Ageing potential:	more than 10 years
Serving temperature:	Serve at a temperature of 8° in wide tulip or balloon glasses that let the aromas reach the nostrils during the process of oxygenation.
Recommended food pairings:	smoked fish and baccalà mantecato (salted codfish), blue cheese, cured ham. Great wine to enjoy in company and with sigars.
Winemaker:	Antonio D'Aietti