



The goddess Tanit replaced ambrosia with sweet zibibbo grape juice to seduce Apollo. Today, as in the past, the zibibbo grapes, partially dried naturally in the sun, are used to make Arbaria, a sipping wine that is velvety smooth, aromatic and sweet.

It gently accompanies marbled and spicy cheeses and traditional Sicilian almond sweets and cassata (typical Sicilian pastry). Preferably served in medium tulip glasses at a temperature of 10-12 °C, it will charm the palate of anyone who drinks it. Excellent sipping wine at room temperature.

Wine data sheet

Grape variety:	Zibibbo (Moscato di Alessandria) suitably dried
Growing area:	Pantelleria
Soil type:	Volcanic soil, sandy soil of alluvional origin with pumice
Average altitude of the vineyards:	200 meters above sea level (from 50 to around 350)
Yeald per ha:	4.000/5.000 Kg (1,62/2,02 tons an acre)
Must to fruit ratio:	30%-40%
Plants per hectare:	2.500 vines (1.011 an acre)
Training system:	Bush - trained (low bush typical on Pantelleria)
Average age of vines:	50/60 years
Harvest period:	Second decade of august
Vinification:	Manual harvesting of the grapes in crates and drying of part of them on cane mats. Long maceration of the grapes in the must, pressing and very slow fermentation during which raisins is added several times
Maturation/ Aging:	In stainless steel silos for more than 13 months
Colour:	Golden yellow with amber highlights
Aroma:	Characteristic aroma of dried grapes, ripe fruit and candied fruit
Flavour:	Sweet, aromatic with an almondy finish
Alcohol:	14% Vol.
Sugar:	120/ 135 g/l
Total acidity:	6,1 g/l
Yearly production in hl:	80/ 100
Ageing potential:	More than 10 years
Serving temperature:	10 – 12 °C, even at room temperature for meditation
Recommended food pairings:	Baked biscuits, almond pastries, blue and spicy cheeses, chocolate
Winemaker:	Antonio D'Aietti