



Red table wine from selected grapes from Western Sicily, bottled in our winery in Pantelleria. With a warm, dry, tannic flavour and a deep red colour, Barbacane presents a pronounced and persistent aroma. To be served at room temperature, it accompanies meat-based dishes, sausages and aged cheeses.

Wine data sheet

Grape variety:	Atouchthonous sicilian grapes
Growing area:	Pantelleria and Sicily
Soil type:	Volcanic and Calcareous
Average altitude of the vineyards:	200 meters above sea level
Yeald per ha:	10.000 Kg (4,05 tons an acre)
Must to fruit ratio:	70%
Plants per hectare:	3.300 vines (1.355 an acre)
Training system:	Espaliers
Average age of vines:	15 years
Harvest period:	September
Vinification:	In contact with the skins for 15-20 days in temperature-controlled stainless steel silos
Maturation/Aging:	In bottle for at least 2 months
Colour:	Deep red
Aroma:	Pronounced and persistent
Flavour:	Dry, tannic and fine
Alcohol:	12,5% Vol.
Total acidity:	5,0 g/l
Yearly production in hl:	40
Ageing potential:	5 years
Serving temperature:	16 - 18 °C
Recommended food pairings:	Accompanies spicy hard cheeses and grilled meat
Winemaker:	Antonio D'Aietti