



White table wine from selected Sicilian grapes, bottled in our winery in Pantelleria. With a fresh, fruity flavour and a straw yellow colour with greenish hues, Margana presents an intense aroma of white fruit. To be served at a temperature of 8-10 °C, it is the perfect with fish-based dishes and crustaceans.

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:	10/ 15 years
Harvest period:	August / September
Vinification:	In stainless steel silos with controlled temperature
Maturation/Aging:	In bottle for at least 2 months
Colour:	Straw yellow
Aroma:	Broad, with intense aromas of white fruit
Flavour:	Fine dry with lingering finish
Alcohol:	12% Vol.
Total acidity:	5,5 g/l
Yearly production in hl:	40
Ageing potential:	2 years
Serving temperature:	10 - 12 °C
Recommended food pairings:	Accompanies fish-based mediterranean specialities
Winemaker:	Antonio D'Aietti