



An excellent company and dessert wine but extraordinary to sip on moonlit nights, seated before a sea boiling with phosphorescent foam, with your shoulders resting on rocks warmed by the splendid Mediterranean sun.

Zibibbo grapes are used to make this golden yellow wine featuring the characteristic aroma of ripe grapes, a sweet aromatic flavour and an almondy finish. It goes well with almond-based desserts and aged cheeses.

Serve at a temperature of 10-11 °C. Excellent with fruits and ice-cream, it is good even as aperitif with pretzels and toasted almonds.

Wine data sheet

Grape variety:	Zibibbo (Moscato di Alessandria)
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:	70%
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 / First decade of September
Vinification:	Manual harvesting of the grapes in crates and drying of part of them on cane mats. The must obtained is processed in a controlled manner. Wine alcohol is added to wine at the end of fermentation.
Maturation/Aging:	In stainless steel silos for about 4 months
Colour:	Golden yellow
Aroma:	Characteristic of ripe grapes
Flavour:	Sweet, aromatic with an almondy finish
Alcohol:	15,50% Vol. (+/- 0,5%)
Sugar:	100/110 g/l
Total acidity:	4,5 g/l
Yearly production in hl:	80/100
Serving temperature:	10 - 11 °C
Recommended food pairings:	Almond pastries, aged cheeses, excellent with fruit and ice cream. It goes well as an aperitif with pretzels and toasted almonds
Winemaker:	Antonio D'Aietti