



Retracing history projecting to the future.

This is what inspired us for the creation of this wine, pushing Us to use a forgotten vine, vinifying it in a “daring” way in union with the vine that caused its almost complete disappearance on the island.

Perricone is one of the oldest autochthonous black variety grape varieties in Sicily. Today it is a rare cultivation, but at the end of the '800 was the most widespread vine in the province of Trapani.

In Pantelleria, the farmers call it “Nero Nostrale”, a few of the eldest people on the island claim that this grape has appeared in Pantelleria before than in the area of Trapani. For sure we could find on our volcanic soil some of the few vines survived at the phylloxera. Vine with a low yield, elegant and fragrant, with a good tannic component.

Bush trained, it is characterized by compact bunch of grapes with conical shape and thick-skinned berries of blackish-blue colour.

We vinified it with a part of Zibibbo from Pantelleria in order to give it more freshness, aromaticity and persistence. These characteristics, in our opinion, combined with the tannic component typical of Perricone, brings to our mouth that contrasting character typical of the Sicilian culture and nature, contact territory between two continents and two cultures.

The result is a great sparkling rosè with a deep pink colour, well structured and with a strong persistence on the palate.

Excellent with grilled vegetables, better if cooked with a wood fire, and with the grilled fish. Thanks to its tannic residues due from the use of Perricone is excellent also if accompanied with beef and semi-seasoned cheeses.

We particularly like to drink it during our lunches with vegetable cous cous.

Two grape varieties, two colors of berry, a special union.

Wine data sheet

Grape variety:	Atouchthonous grapes from Pantelleria, Perricone and 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:	65 years
Harvest period:	End of august / first of september
Vinification:	Manual harvesting of the grapes in crates, destemming, maceration at a controlled temperature of 3 - 5°C for 6 - 8 hours. Fermentation of the cleaned must for 15 - 20 days in stainless steel sylos at 12°. Second fermentation in autoclave.
Maturation/Aging:	Two months aging in bottle.
Colour:	Deep pink
Aroma:	Notes of rose, cherry, raspberry and strawberry, with scents of mediterranean flowers.
Flavour:	Elegant in mouth, with a strong and lingering aftertaste
Alcohol:	12% Vol. (+/- 0,5%)
Sugar:	3,5 g/l
Total acidity:	5,2 g/l
Yearly production in hl:	25
Ageing potential:	4 years
Serving temperature:	10 - 12 °C
Recommended food pairings:	Excellent with grilled vegetables and fish, but also with beef and semi-seasoned cheeses. We suggest it with vegetable cous cous.
Winemaker:	Antonio D'Aietti