



Zefiro is made from zibibbo grapes cultivated "ad alberello" (bush method with low bush typical on Pantelleria, planted in basins and pruned short), protected from the wind by the small walls of the island.

It has a straw yellow colour with golden highlights, aromatics characteristic of zibibbo grapes, and an enveloping and lingering flavour. High quality and structure, excellent for aperitifs, it is ideal served with fish or vegetable-based dishes and flavourful Mediterranean specialties. Serve at 8-10 °C.

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:	First and second decade of September
Vinification:	Manual harvesting of the grapes in crates, destemming, maceration at a controlled temperature of 20°C from 24 to 72 hours, pressing, fermentation of the cleaned must In stainless steel silos for at least 6 months
Maturation/Aging:	
Colour:	Straw yellow with golden highlights
Aroma:	Vinous with a distinctive aroma of Zibibbo grape, aromatic and lingering
Flavour:	Aromatic with an almondy finish, enveloping and persistent
Alcohol:	13% Vol. (+/- 0,5%)
Sugar:	3,5 g/l
Total acidity:	5,20 g/l
Yearly production in hl:	200
Ageing potential:	3 - 5 years
Serving temperature:	8 - 10 °C
Recommended food pairings:	Aperitif, fish or vegetable based dishes, flavourful Mediterranean specialties, white meat dishes
Winemaker:	Antonio D'Aietti