

## TERRITORY

### PRODUCTION AREA

Selected vineyards on the island of Pantelleria

### GRAPE VARIETY

Moscato di Alessandria known as Zibibbo

### SOIL

Of volcanic origin, very dark and rich in macro and micro-elements

### VINEYARD

Grown on classic fruit tree style vines, in groups protected from strong African winds and on Gujot supports in the province of Trapani

### CLIMATE

Hot, arid and very windy, insular



## TASTING NOTES

### COLOUR

Intense golden yellow with amber and topaz reflections

### BOUQUET

Wide, rich and aromatic with notes of citrus fruits, raisins, apricot jam and vanilla

### FLAVOUR

Sweet and soft with great structure and persistence, intensely aromatic with notes of apricot and dried figs

# ZIGHIDI



### TYPE

Passito Fortified Wine

### CLASSIFICATION

Denominazione di Origine Controllata Pantelleria Passito Liqueur

### HARVEST

By hand, advanced ripening, in the second ten days of September

### VINIFICATION

After harvesting, part of the grapes are left to dry in the sun for about twenty days. 'Passola', the grapes concentrated by the sun in its organoleptic richness, is added to the fresh must and together they ferment up to an alcohol content of 5% vol. Wine distillate up to 15.5% is added to the partially fermented Zibibbo juice to block the fermentation process and thus preserve most of the sugar

### MATURATION

A period of about five months in cement tanks

### AGEING

At least two months in bottle

### ALCOHOL CONTENT

15.5% by vol

### SUGAR CONTENT

130 g/l

### SERVING TEMPERATURE

As aperitif 10° - 12°C. As dessert wine and as meditation wine 14° - 16°C

### FOOD PAIRINGS

Excellent aperitif with patè de foie gras. Match well with dried fruit dessert, jam and chocolate

### STORAGE METHOD

In a cool and not excessively humid environment, away from light

### LIFE

For several years in cellars with suitable conditions

### FORMAT

50 cl

### 1ST YEAR OF PRODUCTION

Vintage year 2009