

BUKKURAM “Padre della vigna”

2021

Type: Passito di Pantelleria, DOC.

Grape: Zibibbo 100%.

Alcohol (% ABV): 14.5.

Territory: Bukkuram district, island of Pantelleria, Sicily – Italy; 200 MSL (about 656 ft), exposure south-west.

Vineyard surface (ha): 4 (about 9 ac).

Age of the vineyard: 35 to 50 years' old.

Training: Pantellerian alberello (low bush); 2,500 plants for hectare.

Total SO₂: 48 mg/L.

Residual sugar: 165 g/L.

Acidity: 8 g/L.

Soil: volcanic, terraced slopes.

Harvest: manual, second week of August and first week of September.

Yield per hectare (hl): 25.

Winemaking: 50% of the grapes are dried in the sunlight, for a minimum of four weeks, over suitable mats and delimited by thick walls made of volcanic stone. The remaining grapes mature on the plant until September. Once the fermentation has started, the grapes previously dried are added to the base wine and left macerating during about three months, until a balance between alcohol content and residual sugar is achieved.

Aging: 42 months in French oak barrels of 225 l and 6 months in stainless steel vats.

Bottles produced: 4.990.

First vintage: 1984.

Pairings: At the end of the meal as a dessert wine. Meditation wine with dark chocolate.

Serve at 12-16 °C (54-61 °F).

