

"SOLE E VENTO" 2024

Classification: Bianco Terre Siciliane, IGP.

Grapes: Zibibbo, Grillo.

Alcohol (% ABV): 12.50%.

Territories: island of Pantelleria, at 350 MSL (about 1,150 ft), and Contrada Samperi, Marsala Sicily - Italy.

Vineyard surface (ha): 3 (about 7 ac).

Age of vines: over 30 years in Pantelleria, over 20 years in Marsala.

Soil composition: volcanic, terraced slopes in Pantelleria, sandy loam, level land in Marsala

Training system: Pantellerian alberello (gobelet or head training system), single Guyot in Marsala

Acidity: 6.31.

Residual sugar: 2,20.

PH: 3,10.

Total SO2: 29 mg/l.

Harvest: Zibibbo, second week of September; Grillo, first week of September Yield per hectare (q): 5 in Pantelleria, 6 in Marsala.

Winemaking: From the roots of Pietranera and Grappoli del Grillo, after a careful manual selection of the clusters, these are destemmed, gently pressed and macerated at controlled temperature for approximately 24 hours. After the soft pressing, the must decants at low temperature for 48 hours. The limpid run starts fermenting with wild yeasts, at controlled temperature, in stainless steel tanks.

Aging: 7 months in stainless steel tanks, on its own lees.

Bottles produced: 26.000

First vintage: 1997.

Food pairings: Drink it with marinated seafood, flavored pasta dishes, vegetable soups, and fish cooked in many ways. Serve at 10-14 °C (50-57 °F).

