

La nostra prima volta

Vintage

2009

Type

Zibibbo Sicilia IGP

Grapes

Zibibbo (Alexandrian Muscat)

Bottles produced

3.800

Production area

Pantelleria

Ghirlanda and Montagnole Estates

Growing method

Low-growing Pantellerian bush vines

Terrain

Volcanic

Winemaking

Grapes carefully selected and picked by hand. Cold maceration with the skins for twelve hours. Soft pressing followed by natural cold decantation. Fermentation in stainless steel at controlled temperatures. Aging on yeast in stainless steel vats for eight months.

Alcoholic content

13% vol.

Serving temperature

8° - 10° C

Packaging

500 ml or 750 ml bottles, 6 per box

