



Silenzio

Vintage

2013 - 2014 - 2015 - 2016 - 2017

Type

Zibibbo Sicilia IGP

Grapes

Zibibbo (Alexandrian Muscat)

Bottles produced

2.000 / 6.000 + 200 Magnums

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

14% vol.

Serving temperature

8° - 10° C

Packaging

750 ml bottles, 6 per box