

BUKKURAM "Sole d'Agosto" 2022

Classification: Passito di Pantelleria, DOP.

Grape: 100% Zibibbo.

Alcohol (% ABV): 14.

Territory: Contrada Bukkuram, island of Pantelleria (TP), Sicily, 200 MSL (about 656 ft), exposure south west.

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

Age of vines: between 38 and 53 years.

Soil composition: volcanic, terraced slopes.

Training system: Pantellerian alberello (gobelet or head-training system), 2,500 vines per hectare.

Residual sugar: 149 g/L.

Acidity: 7 g/L.

Total SO₂: 43 mg/L.

Harvest: manual, second week of August to hand pick the grapes for the sun drying process and first week of September to hand pick the grapes to make the base wine.

Yield per hectare (t): 4.

Wine-making: Harvest in the middle of August of a part of the grapes to start a sun-drying process of about 2 weeks, in suitable areas, delimited by dry walls made of volcanic stones. The remaining grapes go on maturing on the vines up to September for the making of the base wine that, after a fermentation with wild yeasts, is macerated for about three months with the sun-dried grapes that bring sugar and aromas.

Aging: The wine, after a short passage in oak barrels for 6 months, is aged in stainless steel tanks and finally bottled.

Bottles produced: 19.000 .

