

'PIETRA NERA 2024'

Classification: Pantelleria-DOP Bianco.

Grape: 100% Zibibbo.

Alcohol (% ABV): 12,50.

Territory: C. da Cufurà and C. da Ghirlanda, island of Pantelleria (TP), Sicily.

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

Age of vines: over 60 years.

Soil composition: volcanic, terraced slopes.

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

Acidity: 4,92 g/L.

Residual sugar: < 1.

pH: 3,55.

Total SO₂: 29 mg/L.

Harvest: manual, first week of September.

Yield per hectare (t): 5.

Winemaking: after a rigorous 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, always at controlled temperature, in stainless steel vats.

Aging: 9 months in stainless steel vats.

Bottles produced: 19.000.

First vintage: 1989.

Food pairings: To combine with crustaceans, fish tartares, oysters, raw fish.

Serve at 10-14 °C (50-57 °F)

