

SOLE E VENTO 2020

Classification: Bianco Terre Siciliane, PGI

Grapes: Zibibbo, Grillo

Alcohol (% ABV): 11.5

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: 4,40 **Residual sugar:** < 1,0 **pH:** 3,46 **Total SO₂:** 41 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

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

Bottles produced: 18,000

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)



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