

## INTEGGER® – Zibibbo 2019

**Classification:** Zibibbo Terre  
Siciliane IGP

**Grape:** Zibibbo 100%

**Alcohol (% ABV):** 11

**Territory:** Contrada Bukkuram,  
Pantelleria Island (TP), 200 MSL,  
exposure south-west

**Vineyard surface (ha):** 5

**Age of vines:** over 60 years

**Soil:** volcanic, terrace slopes

**Training:** Pantellerian alberello (gobelet or head training system), 2.500 vines  
per hectare

No chimica fertilization or weeding in the Vineyard is applied. Phitosanitary treatments  
are dramatically reduced, using only small doses of sulphur and copper. Yield per  
hectare is lowered, the selection of the clusters is manual, in small cases, with a  
shorter travel time from vineyard to cellar.

**Acidity:** 5,70      **Residual sugar:** < 1,0      **pH:** 3,55

**Total SO<sub>2</sub>:** 17 mg/l (no sulfites added)

**Harvest:** Made between the last week of August and the first week of  
September, with a rigorous manual selection of the clusters.

**Yield per hectare (t):** 25



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**Winemaking:** After a rigorous manual selection of the clusters, they are gently destemmed and left to macerate in clay [amphoras](#).

A spontaneous fermentation starts operated by wild yeasts, without any temperature control. A pumping over follows during the tumultuous fermentation for about 15 days.

Drawing off follows until all the skins are removed.

**Aging:** at least 10 months in the same clay on the lees up to a complete maturity and stability of wine.

**Bottles produced:** 5.000

**First vintage:** 2006

**Food pairing:** Serve and store at 13-16 °C (55-61 F°). We leave the consumer the matching he/she prefers.

*Bottled unrefrigerated, infine, unfilterde*

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