

I MANDORLI

VINO BIANCO ZINO



Location: Zino was born from an agricultural project in Pantelleria Island. We have recovered one abandoned hectare of 60-years-old vines.

Region: Sicily

Country: Italy

Grape variety: 100 % Moscato di Alessandria (locally called Zibibbo)

Soil: volcanic origin soil, rich in pumice stone and sand.

Training system: Head vine

Vinification and ageing: we raise the vines on the island of Pantelleria and after the harvest the grapes are brought to our winery in Tuscany and processed here. The fermentation is spontaneous and it starts in open tanks with 5 days of skin contact. Aging in amphora for 6 months and then rest in the bottle.

Bottles produced: 600

Tasting notes: the nose is pleasantly aromatic and fragrant, with notes of rosehip, apricot, elderflower, rosemary and almond. On the palate it is dry, savory and direct. It smells and tastes of the Island.