

## INTEGER® - Zibibbo 2018

**Classification:** Zibibbo Terre Siciliane,  
PGI

**Grape:** 100% Zibibbo

**Alcohol (% ABV):** 11

**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:** over 60 years

**Soil composition:** volcanic, terraced slopes

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

No chemical fertilization or weeding in the vineyard is applied, phytosanitary 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:** 6.06

**Residual sugar:** < 1

**pH:** 3.63

**Total SO<sub>2</sub>:** 8 mg/l (no sulfites added)

**Harvest:** the grapes, harvested during the first 10 days of October in Pantelleria, are locally called "sganguna", meaning racemes, that is the bunches lately born from lateral shoots. These are not available every year, because in some very humid and rainy vintages they do not reach a proper maturity.

**Yield per hectare (t):** 2.5

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**Wine-making:** After a rigorous manual selection of the clusters, they are gently destemmed and softly pressed to start a spontaneous fermentation, operated by **wild yeasts**, of a small part of the batch, in old barrels and with a maceration on the skins (red wine-making process, with no pumping over or punching down) that lasts approximately 10 days, fully respecting its natural timing. The remaining batch ferments, instead, in clay [amphoras](#) and goes on macerating on the skins for approximately a month.

Both alcoholic and malolactic fermentation are completed in an environment where temperature is indirectly controlled.

**Aging:** at least 10 months in clay amphoras and used oak barrels on the lees up to a complete maturity and stability of the wine that is **nor refrigerated, nor filtered**.

**Bottles produced:** 2,900

**First vintage:** 2006

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

*Bottled unrefrigerated, unfined, unfiltered*

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