



2018 NIKÀ PASSITO DI PANTELLERIA DOC

WINERY

A tiny island south of the westernmost tip of Sicily, Pantelleria is home to some of the most culturally significant vines in the world. Grown in the method known as “alberello pantesco” or “small tree,” the vines are placed into small holes to protect them from the strong, constant winds of the island, called “Bent el Rhia” or “daughter of the wind” in Arabic. The holes also help sustain the vines by collecting moisture from nighttime humidity. Nikà, a project by Nicolo Mascheroni Stianti of Castello di Volpaia, uses the Zibibbo grape to create a Passito di Pantelleria. The blend of the volcanic soil and the sea air lends itself to the complex bouquet and minerality of the grapes, characteristics enhanced by a gentle drying process under the Mediterranean sun.

WINE

This wine is made using exclusively Zibibbo grapes, a variety of Egyptian grapes, also known as Moscato d’Alessandria or Moscatellone, introduced in Sicily by the Arabs. Only on the island of Pantelleria, Zibibbo is able to achieve the best quality: large, sweet berries, very intense perfume.

VINEYARDS

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VINTAGE NOTES

2018 was a rainier vintage than previous years, reaching about 591 mm of rainfall compared to the previous five-year average of 460 mm. Depending on the area, the zibibbo grapes produced were between 10 and 20 percent higher than the previous year. However, bad weather in early August risked ruining the harvest because rain is not well seen in the last weeks before harvest, risking ruining the berries, especially those that by the weight of the bunch reach the ground. The vegetative-productive cycle was generally harmonious throughout the island and the grapes were able to reach proper sugar, aromatic and phenolic ripening.

WINEMAKING

Manual harvesting of grapes in boxes and drying on reed mats. Long maceration of the grapes in the must, pressing and very slow fermentation during which raisins are added several times.

TASTING NOTES

The color is golden yellow tending to amber and the flavor is intense, with extensive dried grapes, ripe and candied fruit. The palate is sweet, soft and persistent.

VINEYARD

Region:	Sicily
Appellation:	Passito di Pantelleria DOC
Soil:	Volcanic, and sandy alluvial
Elevation:	50-350 meters
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Zibibbo (Moscato d’Alessandria)
Aging:	In stainless steel tanks for 13 months

TECHNICAL DETAILS

Alcohol:	14%
Total Acidity:	6.1 g/L
Residual Sugar:	120-135 g/L