



## 2019 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

The 2019 Sicilian vintage is celebrated as a “classic” year that prioritized elegance and balance over raw power. A cool, rainy spring delayed the growing cycle, but a temperate summer and dry autumn allowed for slow, even ripening without the stress of extreme heat. The result is a collection of wines defined by vibrant acidity, refined tannins, and distinct mineral character.

### WINEMAKING

The first harvest takes place in August, when grapes are hand-picked and sun-dried for 2–3 weeks. A second harvest follows in early September, with grapes fermented in stainless steel tanks. After fermentation, the dried grapes are pressed, destemmed, and added for a second fermentation, with the raisins left to macerate and release the sugar and aromatic character typical of Zibibbo.

### 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:	76-137 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