

NIKA  NIKA  
BENT EL RIAH

2017



**Vineyards characteristics**

Vineyards range from 250 to 450 feet of altitude on the volcanic Island of Pantelleria. Training system is the "alberello Pantesco" (small tree). The vines are dugged into small holes to protect them from the strong winds. The holes are also a mean to collect water through the nightly moisture.

**Yields**

- in grapes per ha: ql. 70
- in wine per ha: hl. 50

**Alcohol**

14% Vol.

**Bottles produced**

10.000

**What is Zibibbo**

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.

**Zibibbo vinification**

The first harvest is in August and the grapes are hand-picked and dried for 2-3 weeks under the sun. The second harvest is at the beginning of September and the grapes are fermented in stainless steel tanks. At the end of the fermentation the dried grapes of the first fermentation are pressed, destemmed and added to the wine for a second fermentation. The raisins are left in maceration to release all the sugar and fine aromas typical of the Zibibbo.

**Pantelleria microclimate**

To the south of the western most tip of Sicily and closer to Africa than to Europe, lies the "black pearl of the Mediterranean", the volcanic island of Pantelleria. The largest of all Sicilian islands it was the first stepping stone for the Arab invasion of Sicily in the eighth century AD and it is told that its name derives from the Arabic "Bent-el Riah" - Daughter of the Wind. Arabic influences are most evident: the traditional houses, "Dammusi" (of which more later), were first built in the 10th Century during Maghreb dominion and the two most famous local wines, Moscato and Passito are made from Zibibbo grapes, which were imported by the Arabs, and many Arabic place names remain. As the origin of the name might suggest, the climate is dominated by the gentle breezes that blow almost continuously. Being surrounded by the sea even if rainfalls are just 350mm in a year, the agriculture is florid since the nightly moisture is collected through ingenious agricultural architectures the Jardinu (the garden) and the holes beneath the vine trees.

**Tasting notes**

The color is golden yellow tending to amber and the flavor is intense, with extensive notes of dates, raisins and acacia honey. The palate is sweet, soft and persistent.