

ABBADESSA VENDEMMIA TARDIVA

Terre Siciliane IGT
Organic wine



Abbadessa is the sweet grand cru of the Ansaldo wine estate, a very important late harvest white wine selection produced from Zibibbo grapes dried naturally on the vines of the Abbadessa vineyard.



GRAPE VARIETY: Zibibbo (100%)

DENOMINATION: Sicilia IGT

WINE-GROWING AREA: Ansaldo Farm Estate - Marsala - Sicilia

NAME OF THE VINEYARD: Vigna Abbadessa

SOIL: Of medium texture with a mild skeleton content. A reddish, fairly calcareous soil with an alkaline reaction. Down deep, a thin layer of calcarenite rock of marine origin and a thicker dark yellow layer of "turba", an ancient calcareous soil where the roots take hold and search for water resources and macro nutrients for good vegetative strength

YEAR PLANTED: 2002

ALTITUDE: 155 m above sea level

VINEYARD EXPOSURE: North - South

VINE DENSITY PER HECTARE: 4.545 vines (220x100 cm)

VINE TRAINING SYSTEM: Espallier

TYPE OF PRUNING: Short Guyot

GRAPE YIELD PER HECTARE: About 20 tons

HARVEST PERIOD: First week of October

TYPE OF HARVEST: By hand, in 10 Kg crates

SEASONAL WEATHER TREND: The 2006 vintage was to be remembered for the extraordinary quality of the grapes. The normal rainfall until the beginning of April contributed to a normal trend of the different vegetative phases, while a mild and dry summer with perfect day/night temperature variations allowed the bunches to ripen perfectly.

VINIFICATION PROCESS: Destemming, cold maceration for 24 hours, soft pressing and static must clarification.

FERMENTATION: In stainless steel at a temperature of 16-20°C until reaching a content of 13.5 and then stopped by refrigeration

MALOLACTIC FERMENTATION: Successfully carried out

AGEING: In a stainless steel vat in contact with yeasts for 6 months and another 6 months in barriques.

BOTTLING: At 15°C, under controlled atmosphere (nitrogen)

TYPE OF BOTTLE: Antique Bordeaux dark glass bottle, 50 cl

TYPE OF STOPPER: Single-piece natural cork 45x26 cm

ALCOHOL CONTENT: 13,5% Vol.

