



PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 2800 Bottles
Region: Sicilia
Country: Italy

Tua Rita Sese 2017

WINE DESCRIPTION

Sese is the name of the pile of stones that we can find in all Pantelleria's vineyards.

Sese is made from Zibibbo grown on the tiny island of Pantelleria off the south west coast of Sicily. The vineyards are managed with the fundamental objective of helping the plants to protect themselves by guaranteeing, above all, the health of the soil and the environment by employing natural procedures.

The bunches dry in the sun for 5-7 days, followed by vinification. The wine is then finished in stainless steel for 18 months. These factors make the wine sweet, with concentrated acidity and sustained alcohol content.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Pantelleria
Vineyard size:	1.8 hectares
Soil composition:	Vulcanic
Elevation:	100-300m feet
Yield/acre:	60kg tons
Harvest time:	September
First vintage of this wine:	2016
Bottles produced of this wine:	2800
Average Wine Age:	50 years

WINEMAKING & AGING

Varietal composition:	100% Zibibbo (Moscato D'Alessandria)
Fermentation container:	stainless steel
Length of alcoholic fermentation:	20 days days

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.98
Residual sugar:	152.19 g/L
Acidity:	6 g/L
Dry extract:	38.7 g/L