

# Ammàno

## Vino Bianco #9 - harvest 2021

**Ammàno** is 100% handmade from the grapes' picking to the bottling.

A craft orange wine, made with no machineries or electrical devices, but only using hands and manual tools.



### WHY AMMÀNO?

**Ammàno** means “by hand”: in a world dominated by industrial processes, human hands and creativity are the values we need to come back to.

### WHAT DOES IT TASTE LIKE?

With a golden color and a cloudy texture, **Ammàno** has a bouquet of orange blossoms and yellow broom, apricot notes and the savory Mediterranean shrub: thyme, marjoram, oregano and a hint of incense. It is dry and full on the palate, with a distinct saline finish.

### HOW IS IT MADE?

Grapes are handpicked in mid-September. All the winemaking process is manual, no electrical machinery is ever used, nor any additives. Spontaneous fermentation lasts 7 days in stainless steel tanks. After malolactic, it refines in medium sized neutral Slavonian oak barrels for 5 months. It is bottled through gravity while keeping part of its natural sediment.

### HOW TO PAIR IT?

I like to drink **Ammàno** with tuna-fish bottarga, seashells, anchovies and marinated fish, sea urchins and everything that tastes of clean blue oceans, better if non-cooked.

### GRAPES

100% Zibibbo  
grown in the small vineyard of Contrada Torrenova.

### SOIL

A clay soil rich in minerals that provides full ripeness and structure to the very aromatic grapes.

### DATA

Total production: 2.980 btl  
Alcohol content: 12.5%  
Residual sugar: 1.16 g/l  
Total acidity: 6.26 g/l  
Total SO<sub>2</sub>: 18 mg/l



**CANTINE BARBERA**  
vignaiolo in menfi  
no tricks, no frills, just wine