

# TUTTO



## GABRIO BINI

Pantelleria, Sicilia

Gabrio Bini's Azienda Agricola Serragghia is located on the island of Pantelleria, a volcanic mass one hundred kilometres or so south west of Sicily. The island is famed for two things, its capers and the sweet, pretty passito wines made with the local Zibibbo grape.

Whilst Gabrio makes otherworldly capers and a passito unlike any other, he is most famous for his Zibibbo secco and "Fanino", a remarkably fresh, pure blend of red and white grapes.

Gabrio's grapes come from old vines planted over ancient terraces on the island's volcanic soils. Higher than most vineyards, Serragghia experiences a cool sea breeze and temperatures are surprisingly moderate, even in the height of summer.

The vineyards are never treated and are tended by hand and horse. Grapes are handpicked and left to ferment long and slowly in terracotta amphorae of various ages and sizes from Spain which are buried in the vineyard. They are bottled unfiltered, with no additions.

Pantelleria is a place with a rare energy, which has been captured so brilliantly by Gabrio in these remarkable wines.

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SERRAGGHIA FANINO  
*2019*

A roughly equal blend of Catarratto and Pignatello grapes which spend seven months on skins in terracotta amphorae from Spain which Gabrio has buried in the vineyard. This displays wonderful clarity and focus, with a hint of tannins and pure flavours of blood orange and wild herbs.