

HAND MADE

Only grapes and hands.
Nothing added,
nothing taken away

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

It is a radical craft orange wine produced entirely without machinery or electricity, relying solely on human hands and traditional manual tools.

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WHY AMMÀNO

Ammàno means “by hand”: in a world increasingly dominated by industrial food and wine production, I believe that human creativity and manual labor are the true values worth returning to.

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Ammàno

Vino Bianco #12

TASTING PROFILE



COLOR

Sun-drenched golden yellow, with a naturally cloudy, unfiltered texture



AROMAS

Heady orange blossom and yellow broom, followed by ripe apricot and the essence of Mediterranean scrub—thyme, oregano, and a whisper of incense



PALATE

Broad and vibrant; a multifaceted aromatic profile that evolves into a lingering, saline-driven finish

WINEMAKING

- Harvest: manual picking, end of August
- 24–48 hours of natural drying in small crates to concentrate aromas
- Spontaneous fermentation in neutral Slavonian oak vats, with 7 days skin contact and manual punch-downs
- Full spontaneous malolactic fermentation
- Refining: 6 months in clay amphorae. Bottled by gravity, retaining its natural sediment for texture and protection

TECHNICAL DATA

Grapes	100% Zibibbo	Alcohol	12.5%
Vineyard	Torrenova	Production	1,936 hand-numbered bottles
Soils	Deep clay soils, free of stones	Aging potential	3–5 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

Born for the sea: exceptional with sea urchin, tuna bottarga, oysters, and raw shellfish. It also pairs brilliantly with grilled prawns and complex, salt-forward seafood dishes.

AMMÀNO AT A GLANCE

★ ZIBIBBO AS IT SHOULD BE: LEFT FREE TO FIND ITS OWN PATH



CANTINE BARBERA
vignaiolo in menfi