



CLASSIFICATION: ZIBIBBO IGP TERRE SICILIANE

GRAPE: Zibibbo

ALCOHOLIC DEGREE: 13%

VINTAGE AVAILABLE: 2016

VINEYARD SURFACE: 2 ha

AGE OF VINES: 12 years

TRAINING SYSTEM: guyot – down espalier

SOIL COMPOSITION: Black clay and red stones

HARVEST TIME: 5-20th September

YIELD PER HECTARE: 70 q

WINEMAKING: 3 days of maceration on the skins

AGING: from September to May in steel tank; 6 months in bottles

BOTTLES PRODUCED: 6000

TASTING NOTES: well-stocked aromatic sensations, peach and apricot put in syrup, skins of citrus fruit, basil, ginger and sage; great salty sensation and long persistence.

FOOD PAIRINGS: pasta with pesto sauce, ravioli pasta stuffed with pumpkin, thai cooking, fish baked with citrus fruit.