



barraco®

ZIBIBBO c./da Casazze - Marsala

DESIGNATION

Zibibbo IGP Terre Siciliane

GRAPE VARIETY

Zibibbo (white grape)

VINTAGE AVAILABLE

2018

ALCOHOL CONTENT

13 % vol.

VINEYARD AGE

12 years

TRAINING FORM

low espalier training and Guyot pruning

SOIL COMPOSITION

black clay and presence of skeletons; 120 m/asl

VINEYARD SURFACE

2 ha

WINEMAKING

vinification in stainless steel; 4/8 days of maceration with skins in steel tank; 9 month in concrete; after in bottle

HARVEST TIME

first ten days of August

YIELD PER HECTARE

70 q/ha

TASTING NOTES

The richness of this wine is immediately shown in its bouquet, which is a harmonious combination of citrus peel, basil and rosemary's notes, with a very elegant ginger's end. In the mouth, you can discover a sapide and persistent wine.

FOOD PAIRINGS



pasta with pesto sauce, ravioli pasta stuffed with pumpkin, thai-food, fish baked with citrus fruit



12° - 54F

Azienda Agricola Barraco
Contrada Bausa, snc 91025 Marsala (TP) - Sicilia
389.7955357
info@vinibarraco.it
www.vinibarraco.it

