

ZIBIBBO LIQUOROSO BIO

FORTIFIED WINE IGT

*Born from a rich and generous land cultivated naturally, in full harmony with, and respect for, the environment.
Its fragrance is intense with notes of citrus fruit and orange blossoms and delightful hints of yellow peaches, citron and melon.*

GRAPE VARIETY

100% Zibibbo

TERRITORY OF ORIGIN

Province of Trapani

TERROIR

Soil composition: medium-textured, sandy and slightly clayey soil.

Altitude: from 0 to 300m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period during the first 20 days of September.
Maceration for 6-8 hours, controlled fermentation and fortification with wine rectified spirit. Ageing in vats at controlled temperature for 6 months.

TASTING NOTES

Colour: light straw yellow.

Aroma: intense notes of citrus fruits, orange blossoms and pleasing hints of yellow peaches, citrons and melons.

Palate: elegant and lingering, with notes of yellow peaches, melon, citrus fruit and almonds.

PAIRING

Traditional: sweets full of flavour as the “Mostaccioli” of Erice and aniseed biscuits.

Unconventional: goat ricotta with glasswort and vanilla chocolate of Modica. Serve at 12°-14° C.

ALCOHOL CONTENT

16% by Vol.

SIZE

75 cl

