

GIBELÈ

WHITE TERRE SICILIANE IGT

Gibelè, a white wine made from Zibibbo grapes; dry and fresh, with intense aromas of green apple, white rose and herbs.



GRAPE VARIETY

100% Zibibbo

TERRITORY OF ORIGIN

Province of Trapani

TERROIR

Soil composition: clayey soil.

Altitude: from 0 to 400 m above sea level.

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

VINIFICATION AND AGEING

Traditional harvest period starting from the first ten days of September. Partial maceration, soft pressing and fermentation at controlled temperature. 4 months ageing in the cellar at controlled temperature and then in bottle.

TASTING NOTES

Colour: straw-yellow with greenish reflections.

Aroma: very intense and fruity. Marked notes of green apple and white rose, accompanied by a pleasant hint of thyme and rosemary flowers.

Flavour: dry, very intense and persistent, with a pleasant softness.

PAIRING

Ideal pairing with salted fish or oysters, but it is also perfect to enhance vegetarian dishes. Serve at 8°-10°C.

ALCOHOL CONTENT

12% by Vol.

SIZE

75 cl / 1.5 l

