

ZIBIBBO

FORTIFIED SWEET ORGANIC TERRE SICILIANE 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 - organic

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

Flavour: perfectly balanced, sweet, bold and persistent.

PAIRING

Should be tasted paired with dry pastries, almond desserts or cream and fruit cakes. Serve at 10°-12°C.

ALCOHOL CONTENT

16% by Vol.

SIZE

75 cl

