



# GIBELÈ

## WHITE IGT

*Gibelè, the mountain of the island of the Dammusi. A white wine made from Zibibbo grapes; dry and fresh, with intense aromas of jasmine, green apples and citron.*



### GRAPE VARIETY

100% Zibibbo

### TERRITORY OF ORIGIN

Province of Trapani

### TERROIR

**Soil composition:** volcanic and 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.

**Bouquet:** intense aroma of jasmine and lavender, with hints of green apples and citrons.

**Flavour:** dry and fresh, with a long lingering taste of citrus fruit, yellow peaches and green apples.

### PAIRING

Fish soup, raw fish and shellfish dishes. Serve at 8°-10° C.

### ALCOHOL CONTENT

12.5% by Vol.

### SIZE

75 cl / 1.5 l