

GLI AROMATICI



ZEBO

SPARKLING MOSCATO

Aromatic, fresh, slightly sparkling, with its 6 degrees and pleasing hints of peach and apricot, it is perfect as an aperitif or with desserts.

GRAPE VARIETY

100% Zibibbo

TERRITORY OF ORIGIN

Territory of Petrosino and Mazara del Vallo
Province of Trapani

TERROIR

Soil composition: clayey, calcareous and sandy soils.
Altitude: from 20 to 150 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 partial fermentation at controlled temperature in stainless steel tanks and second fermentation in pressure tanks. 2 month ageing in bottles.

TASTING NOTES

Colour: bright light straw yellow.
Aroma: intense aromatic notes of yellow peaches and orange blossoms, with light hints of apricots.
Palate: fresh and sweet, with pleasing notes of yellow peaches and loquats and hints of citrus fruit.

PAIRING

Perfect as an aperitif or with desserts with pastry cream, pandoro, panettone or with fresh fruit as strawberries, kiwi and red oranges. Serve at 6°-8° C.

ALCOHOL CONTENT

7% by Vol.

SIZE

75 cl