



Grape variety	Zibibbo 100%
Alcohol content	13,5%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards between Marsala and Salemi.
Terroir	Altitude 300m a.s.l ; Loam soil; The climate is mediterranean with mild winters and hot summers within a favourable difference between day and night due to the altitude.
Vineyards	Guyot training system; Yield per hectare: 100 q/h
Harvest	It takes place at the third and fourth week of august at night time.
Winemaking	After a Cryo-maceration at 4°C for 10-12 hours the grapes are soft pressed. The fermentation takes place at 15°C of temperature for 14 days.
Aging	Then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale yellow colour, Fantasia on the nose gives intense aromas of orange blossom and grapefruit along with a delicate smell of eucalyptus. On the palate, the wine is light-bodied, with a pleasant acidity, a lovely note of litchi, banana within the hint of oregano and sage which last on a long finish.
Food matching	It goes well with spicy white meats and savoury shell fish soup. It can be also very nice if paired with hot dishes without tomato or cheeses within herbs.
Best to enjoy	In a tulip shape glass at 8-10°C temperature.

Do you know that: Zibibbo comes from the Arabic Zabib which means raisin and it was related to the sweet and aromatic taste of the famous zibibbo made in Pantelleria.

Recycle

Stopper: **Organic** Cork FOR51
Capsule: **Plastic** Pvc C/PVC90
Bottle: **Glass** Green Glass GL71



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