

ZIBIBBO

This 100% Zibibbo was born in the vineyards crossed by the 12th meridian, the ideal place for the cultivation of vines and the production of quality wines for millennia. This dry Zibibbo is a clear inheritance, being one of the oldest varieties grown on the island, and able to transfer into the wines notes of citrus and floral hints.

Classification: PDO Sicilia

Certification: organic, IT-BIO-009

Origin: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m a.s.l. (about 80 ft)

Grapes: 100% Zibibbo

Alcohol content: 12%

Tasting notes: Straw yellow with greenish reflections. Enveloping and aromatic, fruity, with notes of almond, apricot, orange blossom, and sage. On the palate it is fragrant, with a perfect balance between acidity and flavor

Pairings: It is ideal as an aperitif, excellent with fish dishes, shellfish, sea urchins and oysters. Serve at 8-10 °C (46.5-50 °F)

First vintage: 2018

Bottles produced: 15,000

Information on the vineyards: Meridiano 12 Zibibbo grapes come from the youngest vineyards of the estate, whose density is 4,600 vines per hectare, with a production of about 80 tons



Soil: Flat, composed of a medium-textured limestone substrate tending to sandy

Training and pruning system: cane pruning with single Guyot

Harvest: Second decade of August

Vinification: The fermentation process takes place in stainless steel, at a controlled temperature

Aging: In stainless steel tanks, on the lees, for 5 months