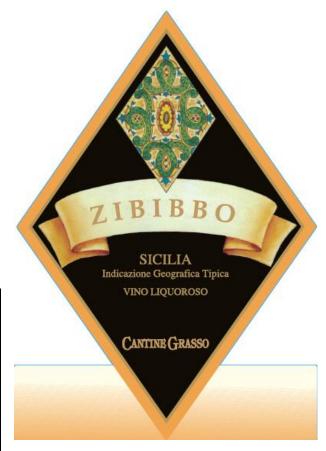


ZIBIBBO

TECHNICAL SHEET

Appellation:	Terre Siciliane - Indicazione Geografica Protetta
	(IGP)
Production Area:	North-Eastern Sicily
Type of Soil:	Sandy
Grape Varieties:	Moscato
Blend of Grapes:	Moscato 100 %
Training System:	Head training
Vines per Hectare:	4.000
Yield per Hectare:	60 Quintals
Yield per Vine:	Kg 1,2



Vinification:	The grapes, fully ripened, are manual harvested and dried under the sun for a week.	
	After a soft pressing, the must is enriched with concentrated must from the same grapes.	
	A little percentage of alcohol may be added till 16 degrees.	
Primary Aging:	Six months in Slavonian oak barrels	
Secondary Aging:	Almost four months in bottle	

ANALYTICAL DATA

Alcoholic Content:	16 % Vol.
Total Acidity:	5,0
Residual Sugars:	130 g /l

ORGANOLEPTIC FEATURES

Color:	Intense golden yellow with honey-coloured highlights	
Bouquet:	Nose: the aromas of dried figs, dates and candied orange peel take centre stage. The bouquet is fine	
	and elaborate, with heady nuances of sage and lemongrass.	
	Palate: aristocratic freshness that advances on a soft and ambitious palate. Intense, pleasant	
	fruitiness with an assertive and delicate taste, as sweet as the sun that caresses its native island.	
Serving Temperature:	12°C	
Suggested Glass Type:	Tulip	
Serving Suggestions:	Good accompaniment to Sicilian cassata and almond cakes and pairs wonderfully blue-veined	
	cheeses	
Aging Potential:	8-10 years	