

TERRE SICILIANE ZIBIBBO

Indicazione Geografica Tipica

First Vintage: 2022

Region: Sicily, Italy

Municipality: Marsala (TP)

Grape Variety: 100% Zibibbo ORGANIC

Vineyard: Le Sabbie, exposure North, North-West

Training system: Guyot with drops irrigation system

Vineyards age: 9 years old, with a density of 4.000 plants / ha

Altitude: ZERO metres above the sea level

Soil: Sand

Winemaking Technique:

Organic Grapes harvested in late August to early September, the Zibibbo grapes are handpicked and pressed before the must undergoes a fermentation process in stainless steel tanks at a controlled temperature of 16-18° C for approximately 15-20 days. The wine is then aged for a few months in stainless steel tanks before being bottled.

Organoleptic Characteristics:

Appearance:

Straw yellow in colour with greenish reflections.

Aroma:

The wine has an intense and aromatic bouquet with notes of flowers, citrus, and tropical fruits.

Taste:

Dry and well-structured, Zibibbo Dry Wine has a pleasant freshness with a balanced combination of fruity and floral notes. The finish is long and persistent.

Serving Suggestions:

Zibibbo Dry Wine is a versatile wine that pairs well with seafood, salads, and white meat dishes. It is best served chilled at a temperature of 8-10°C.

Bottle Size: 750 ml bottles box of 6 bottles

TENUTE BELLAMORA ZIBIBBO is a refreshing and aromatic white wine made from 100% Zibibbo grapes grown in Sicily. The wine has an intense and aromatic bouquet and a pleasant freshness with a balanced combination of fruity and floral notes. With its crisp acidity and long and persistent finish, Zibibbo Dry Wine is an excellent choice for any occasion.

Alcohol Content: 13.5% vol.

Total Acidity: 6 g/l

pH: 3.3

Residual Sugar: 3 g/l

