

# GIBELÈ

## ZIBIBBO TERRE SICILIANE IGT

*Gibelè, a white wine made from Zibibbo grapes; dry and fresh, with intense aromas of green apple, white rose and herbs.*

### GRAPE VARIETY

Zibibbo

### TERRITORY OF ORIGIN

Province of Trapani

### TERROIR

**Soil composition:** clayey soil.

**Altitude:** from 0 to 400 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 fermentation at controlled temperature. 4 months ageing in the cellar at controlled temperature and then in bottle.

### TASTING NOTES

**Colour:** straw-yellow with greenish reflections.

**Aroma:** very intense and fruity. Marked notes

of green apple and white rose, accompanied by a pleasant hint of thyme and rosemary flowers.

**Flavour:** dry, very intense and persistent, with a pleasant softness.

### PAIRING

Ideal pairing with salted fish or oysters, but it is also perfect to enhance vegetarian dishes. Serve at 8°-10°C.

### ALCOHOL CONTENT

12,5% by Vol.

