

#### TERRITORY

#### PRODUCTION AREA

Central and western Sicily

#### GRAPE VARIETY

Zibibbo

#### SOIL

Clayey - calcareous

#### ALTITUDE

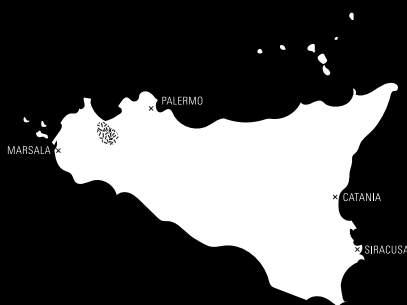
300 metres above sea level

#### VINEYARD

Guyot training system, planting density of 5,500 plants per hectare

#### YEARLY CLIMATE

Average general weather conditions – mild winter with little rain; cool and dry spring; hot summer with some rainfall, which significantly helped the grape bunches to grow and ripen properly until harvesting time



Zibibbo

#### TASTING NOTES

##### COLOUR

Straw yellow with greenish tinges

##### BOUQUET

Intense, fine and quite varied. It has strong and elegant floral notes of orange blossom and lily of the valley as well as notes of citrus fruits

##### FLAVOUR

Quite tangy and very fresh, smooth and with a particularly long finish



DUCA DI SALAPARUTA

# SUÒLO

## ZIBIBBO

2020 HARVEST

#### TYPE

White

#### CLASSIFICATION

Typical geographical indication (IGT) "Terre Siciliane"

#### HARVEST

When the grapes are perfectly ripe, in the first week of September. The grapes were harvested manually, in small crates, in the early hours of the morning

#### VINIFICATION

The grapes are destemmed. They macerate cold on the skins and are then gently pressed, the musts are statically decanted cold and are then left to ferment into alcohol in stainless steel tanks

#### MATURATION

The grapes age in stainless steel tanks on their lees for six months

#### REFINEMENT

Three months in the bottle

#### ALCOHOL

13.0 - 13.5% by vol

#### SERVING TEMPERATURE

10° - 12°C

#### FOOD PAIRINGS

Raw fish, crustaceans, hearty fish dishes



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DAL 1824