BAGLIOORO

YEMA

LATE HARVEST ZIBIBBO
TERRE SICILIANE IGT

The name "Yema" stems from the Spanish word for "bud" or "gem", symbolizing a wine capable of shining on any occasion through its uniqueness and golden reflections. Sourced from grapes left to slowly wither on the vine to achieve a higher natural sugar concentration, Yema embodies all the warmth and elegance of the Sicilian land.

SENSORY ANALYSIS

Color: Crystalline, deep yellow with amber reflections.

Bouquet: Complex and enveloping; prominent notes of candied orange peel, dried figs, and dates blend with intense hints of ripe apricot.

Palate: Pleasantly sweet, fresh, and well-balanced.

SERVING SUGGESTIONS

Food Pairings: A moderately sweet, fresh, and balanced wine that pairs beautifully with dried fruit desserts, as well as blue or medium-aged cheeses.

Temperatura di Servizio: 10–12° C

AGRONOMIC DATA

Grape Variety: 100% Zibibbo

Production Area: Contrada Perino and Spagnola, within the municipality of Marsala.

Altitude: 150 meters above sea level (a.s.l.).

Soil: Clay with a significant presence of pebbles.

Training System: Vertical shoot positioning (VSP) with Guyot pruning.

Planting Density: 4,400 vines/ha.

Yield per Hectare: 3.0 – 4.0 tons/ha.

Harvest Period: Two distinct manual harvests. In the first decade of September, the ripest clusters are selected for sun-drying on racks. The remaining grapes stay on the vine for an additional 20–30 days, reaching full maturation for the late harvest.

DATI ENOLOGICI

Alcohol Content: 13,5% Vol.

Total Acidity: 6,20 g/l

Vinification: The process begins with the sun-drying on racks of the grapes harvested in September to concentrate sugars and aromas. The clusters, destemmed and selected by hand, are then placed in infusion for a duration that varies depending on the vintage. This is followed by temperature-controlled fermentation, during which the raisined base is blended with the fresh Zibibbo base to preserve its crisp acidity and aromatic vibrancy.

Aging: The wine ages in stainless steel vats for approximately 12 months, keeping the distinctive characteristics of the grapes perfectly intact.

First Vintage: 2012

Aging Potential: 6 years.