BAGLIOORO
CANTINA E VIGNETI

# CEPPIBIANCHI

## Zibibbo
## Terre Siciliane IGT

From the aromatic grape variety that symbolizes Sicily, a wine that captivates with its fresh character and delicate aromas of jasmine and orange blossom.

### ENO-SENSORY ANALYSIS

**Color:** Crystal pale yellow.

**Scent:** Typical scents of jasmine and orange blossom are followed by delicate notes of candied fruit and raisins.

**Taste:** Well-balanced, intense and persistent

### TASTING

**Food Pairing:** Excellent as an aperitif, it also pairs well with fish and white meat.

**Serving Temperature:** 10-12° C

### AGRONOMIC DETAILS

**Classification:** Terre Siciliane I.G.T.

**Area of production:** C/da Perino - Marsala (TP). The area is also known as "Ceppibianchi"

**Altitude:** 140 mt slm

**Climate:** Temperate-warm, Mediterranean

**Terrain:** Clayey soil, with predominant organic matter

**Grapes Yield/ha:** 60 q.li

**Training system:** Counter-espalier, guyot pruning

**Age of Vineyards:** 20 years

**Plant Density:** 4,400 plants/ha

**Harvest:** Beginning of september

**Grape Variety:** 100% Zibibbo

### ENOLOGICAL DETAILS

**Alcohol Content:** 12,5% vol

**Total Acidity:** 5,9 g/l

**Vinification:** Harvesting is done by hand and the grapes are placed in small boxes. The grapes prolonged cold maceration (6-8°C) on their skins, and then softly pressed. A slow alcoholic fermentation thermo controlled follows (10 days) in stainless steel tank.

**Refining:** Wines refine 4 months on the lees and at least 3 months in the bottle before being released to the market.

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