

ZIBIBBO

SICILIA IGT

GRAPE VARIETAL: Moscato of Alexandria 100%

PRODUCTION AREA: Vineyards in the province of Trapani

TYPE: Fortified Wine

CLASSIFICATION: IGT Sicily

SOIL: Medium texture tending towards limestone

ALTITUDE: Between 50 and 150 meters a.s.l.

CLIMATE: Insular hot, dry and windy

VINIFICATION: Soft pressing of the grapes, after a short contact with the skins and fermentation at controlled temperature (17 ° - 18 °C.) to reach the alcohol content of 5 ° - 6 ° . Adding distilled wine up to 16 ° to stop the fermentation process and preserve most of the sugars in the must and aromas .

ALCOHOL CONTENT: 15.5 % vol

