



## VITese ZIBIBBO

Aromatic, fresh, inviting. A white wine made of Zibibbo grapes, one of the most distinct Sicilian vine. A rounded, embracing wine, resulting from a unique pedoclimatic environment that fully conveys the value of varietal character. Vitese Zibibbo is marked by a pleasant and fruity bouquet of white peach, apricot and pineapple with subtle hints of orange blossoms and jasmine. A wonderfully harmonious wine, showing great complexity of aromas with long and persistent finish.

**DENOMINATION:** D.O.C. Sicilia.

### SENSORIAL ANALYSIS



**COLOUR:** Limpid straw-yellow.



**BOUQUET:** Attractive citrus-fruit aromas of lemon and cedar mingle with subtle hints of apricot and pineapple.



**TASTE:** The palate is delightfully soft. Sapidità is calibrating with sweetness, making the wine harmonious and intriguing. The finish is long and persistent.

### HOW TO TASTE IT

**FOOD MATCHING:** It derives from the homonymous farm located in Vita, municipality in Trapani.

**RECOMMENDED GLASS:** Medium-sized glass, narrowing at the rim.

**SERVING TEMPERATURE:** 8-10°C.

### ON THE MARKET

**ORIGIN OF THE NAME:** It derives from the homonymous farm located in Vita, municipality in Trapani.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

### AGRONOMIC DATA

**VITICULTURE:** Organic farming.

**GRAPE VARIETY:** 100% Zibibbo.

**VINEYARD LOCATION:** Vita-Segesta.

**ALTITUDE:** 400 m.a.s.l.

**SOIL:** Medium-texture, chalky.

**TRAINING SYSTEM:** Espalier with Guyot pruning.

**PLANTS/HA:** 3.000.

**YIELD Q/HA:** 70.

**HARVEST PERIOD:** Mid-late September.

**HARVEST METHOD:** Manual.

### OENOLOGICAL DATA

**ALCOHOL CONTENT:** 12,5% Vol.

**SULPHITES CONCENTRATION:** Low content of sulphites, 50% of the maximum limit.

**VINIFICATION:** After a soft pressing of grapes (around 0,2 bar), the must is clarified at 12°C for 24 hours. Fermentation takes place at low temperatures, enhancing the varietal aromas.

**REFINEMENT IN BOTTLE:** 3 months before commercial release.

**AGEING POTENTIAL:** 2 years.

#### VINTAGE 2021



**DWWA**  
(Decanter World  
Wine Awards)  
**2022**  
Bronze Medal

#### VINTAGE 2020



**LUCA MARONI**  
**2022**  
93 Points



**DWWA**  
(Decanter World  
Wine Awards)  
**2021**  
Bronze Medal