



## ZY - PASSITO DI ZIBIBBO



Sweet, intense, enveloping. A passito wine made out of 100% Zibibbo grapes, one of the most identifying varieties in Sicily. With its extraordinary freshness, it carries along the traditions, history, and aromas of the territory of origin. ZY Zibibbo is a great sweet wine, characterized by an explosive aromatic complexity of candied fruit, cinnamon, and vanilla, embellished with delicate scents that give elegance and flavor.

**DENOMINATION:** DOC Erice

### ENO-SENSORY ANALYSIS



**COLOR:** Bright amber



**BOUQUET:** Aromatic notes of candied fruit and dry straw are perceived to the nose, surrounded by hints of sweet spices such as cinnamon and vanilla



**TASTE:** Sweet and mellow to the palate, with a long and persistent finish

### HOW TO TASTE IT

**PAIRINGS:** Ideal as an after meal, with desserts or cantucci. It also goes perfectly with blue or medium-aged cheese

**RECOMMENDED GLASS:** Small tulip

**SERVING TEMPERATURE:** 10° C

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 3,500 bottles

**FORMATS:** 50 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Espalier system

**VARIETIES USED:** 100% Zibibbo

**VINEYARD LOCATION AREA:** Erice DOC area

**ALTITUDE:** 300 meters above sea level

**TYPE OF SOIL:** Calcareous - clayey

**EXPOSURE OF THE VINES:** North

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 5000

**GRAPE YIELD QUINTALS/HA:** 55 q/ha

**HARVEST PERIOD:** First ten days of October

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 13.5% Vol.

**CONCENTRATION OF SULPHITES:** 85 mg/L

**VINIFICATION IN WHITE:** After drying, the grapes are pressed and fermented at a controlled temperature. They are then destemmed by hand and infused into the fermenting must.

**REFINING IN BOTTLE:** 6 Months

**LONGEVITY OF THE WINE:** Over 10 years