

DORIDE

ZIBIBBO

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA



Grape variety: Zibibbo

Denomination: IGP Terre Siciliane

Production area: Santa Ninfa (TP)

Territory: altitude 350 m above sea level, mainly hilly orography with silico-calcareous soil

Vineyard: vertical shoot positioning trellised vines, with Guyot pruning; density of 3,500 plants per hectare with an average yield of 8,000 Kg per hectare

Vinification: soft pressing, sedimentation in static steel and fermentation at controlled temperature at 16 °C for 20 days, aging in steel on noble lees and fermentation yeasts for 5 months

Tasting Notes

Colour: straw yellow

Bouquet: intense and persistent, clearly aromatic with hints of citrus, lavender and Mediterranean spices

Taste: fresh, aromatic, balanced, with excellent flavour

Longevity: long-lived and territorial wine

Serving temperature: 10/12 °C

Pairings: ideal with typical Mediterranean dishes, also excellent with Asian cuisine