

## TERRITORY

### PRODUCTION AREA

Select vineyards cultivated in Sicily

### GRAPE VARIETY

Moscato di Alessandria, also called Zibibbo

### SOIL

Mixed composition

### VINEYARD

Vertical shoot positioning trellised vines with medium-high plant density per hectare

### CLIMATE

Hot, arid and very windy, insular



## TASTING NOTES

### COLOUR

Bright old gold with marked touches of topaz

### BOUQUET

Intense and harmonious, complex and clear muscat flavour, touches of apricot

### FLAVOUR

Full, soft with touches of acacia honey, pleasant finish of dried figs, apricot and raisins

# ZIBIBBO

## TYPE

Fortified Wine

## CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

## HARVEST

By hand, advanced ripening, in the first week of September

## VINIFICATION

Light pressing of the grapes, after a brief contact with skins, and temperature-controlled fermentation, 17° - 18°C, to reach alcoholic level of 5° - 6°C. Addition of distilled wine until 16°C is reached to stop the fermentation process and preserve most of the must's sugars and their aromas

## MATURATION

Until spring to allow the natural clarification

## AGEING

At least 2 months in the bottle

## ALCOHOLIC CONTENT

15.5% by vol

## SUGAR CONTENT

135 g/l

## SERVING TEMPERATURE

12° - 16°C

## FOOD PAIRINGS

Ideal with cakes, fresh and dried fruit. Splendid with spicy cheese

## STORAGE METHOD

In a cool and not excessively humid environment, away from light

## LIFE

Consume within 4 years

## FORMAT

75 cl

## 1ST YEAR OF PRODUCTION

Vintage year 2008

CANTINE  
FLORIO  
1833