

# BIBBO

## ZIBIBBO

Caruso & Minini Bibbo stands out thanks to a sweet and enveloping bouquet. Zibibbo is an aromatic grape variety deeply connected to Sicily. The natural beauty of this vine comes up at the moment of the harvest which is carried out with scrupulous care between August and September. The cryomaceration takes place in stainless steel fermenters at controlled temperature of 4°C for 12-24 hours. Just after it is the time for fermentation, 3 months of aging in steel tanks and subsequently 2 months in the bottle. An intense and elegant white suitable for aperitifs and vegetarian dishes, ideal white wine for an unparalleled taste experience.

### APPELLATION

IGP TERRE SICILIANE

### TASTING NOTES

COLOR: Bright straw yellow color

AROMA: Aromatic bouquet, immediately recognizable thanks to its fruity notes, with a remarkable apricot note, and hints of almond and orange blossom.

PALATE: On the palate the wine is soft, with hints of dried fruit, and a long and persistent finish.

### HOW TO TASTE

FOOD MATCH: Aperitifs, fish-based dishes and vegetarian cuisine

PROPER GLASS: Medium sized glass with small opening

SERVING TEMPERATURE: 8-10 °C

### MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 15.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

### VITICULTURE

TERROIR: Hill

VINES: 100% Zibibbo

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: End of August

HARVESTING METHOD: Hand harvesting

### WINEMAKING DATA

ALCOHOL: 12,5% Vol.

WINEMAKING PROCESS: Cryomaceration in steel fermenters at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clarification of the must. Fermentation in steel tanks at controlled temperature.

MATURATION: 3 months in steel tanks, 2 months in the bottle

