

GIBELÈ

BIANCO IGT



Gibelè, the mountain of the island of the Dammusi.

A white wine made from Zibibbo grapes; dry and fresh, with intense aromas of jasmine, green apples and citron.

GRAPE VARIETY

100% Zibibbo

TERRITORY OF ORIGIN

Territory of Petrosino and Mazara del Vallo
Province of Trapani

TERROIR

Soil composition: volcanic and clayey soil.

Altitude: from 0 to 400 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Traditional harvest period starting from the first ten days of September.
Partial maceration, soft pressing and fermentation at controlled temperature. 4 months ageing in the cellar at controlled temperature and then in bottle.

TASTING NOTES

Colour: straw yellow.

Aroma: intense aroma of jasmine and lavender, with hints of green apples and citrons.

Palate: dry and fresh, with a long lingering taste of citrus fruit, yellow peaches and green apples.

PAIRING

Fish soup, raw fish and shellfish dishes. Serve at 8°-10° C.

ALCOHOL CONTENT

12.5% by Vol.

SIZE

75 cl / 1.5 l

