

TONNINO

AZIENDA VITIVINICOLA

ZIBIBBO *Made with Organic Grapes*

Variety: 100% organically grown Zibibbo grapes

Appellation: Terre Siciliane IGP – White Wine

Alcohol Content: 12% vol.

Vineyard Area:

Belice valley. 300-500 meters above sea level.

Soil:

Cultivated in Sicily in medium-textured soils, rich in limestone, sand and organic elements.

Harvest:

Grapes are manually harvested in the first ten days of September.

Winemaking:

The grapes go through a process of cold cryomaceration between 42° -46°F for 36 hours, then undergo a soft pressing. Fermentation takes place at 57°F for 20 days in stainless-steel containers. The wine then ages on its lees for 30 days, before being bottled.

Characteristics:

This wine offers a straw-yellow color with greenish reflections. The nose is intense and aromatic with fruity notes of cedar and floral blossoms. On the palate it is enveloping, fresh and smooth with good minerality and a sapid finish.

Food Pairing:

Enjoy it with appetizers, pasta dishes with fish and crustaceans, white meats and aromatic dishes. Best served between 50-54° F.

Certified organic by Suolo e Salute srl Italy



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Tonnino Vini  