



Kore Zibibbo

General Notes: Zibibbo, or Moscato di Alexandria is a wine variety, which has always characterized the production of aromatic and passiti wines in the province of Trapani and the minor islands. Our vineyards can be found mainly on the plateaus and on the hilltops in the inland of Trapani. The soils are of medium texture with a good presence of limestone. The grapes are harvested when the level of ripeness guarantees a good acidity and a aromatic bouquet fresh and fragrant. Wine making - The selected grapes are delicately de-stemmed and cold macerated for 4 hours before being soft pressed; the highly perfumed must obtained is cold clarified and fermented at a low temperature for approximately 3 weeks. The refinement continues for at least 4 months on the lees of the fermentation and batonnage is carried out in a regular manner. The wine is filtered just before bottling: this allows the wine to keep its intense aroma., increases its elegance and permits a limited use of sulphite.

Gastronomical Matching: Excellent as an aperitif, perfect with baked fish and excellent also with cheeses

Product Description

Winery: Colomba Bianca

Region: Sicily

Grape: 100% Zibibbo

Production Area: Trapani

Appellation: DOC

Harvest Period: First half of September

Soil: Limestone

Plant Breeding: Guyot

Serving Temperature: 10° - 12° C.

Alcohol Strength: 12,5%

Tasting notes: Color - Straw yellow with green hues Bouquet -Intense and aromatic on the nose. Floral with notes of wisteria, white rose, jasmine, grapefruit and citrus fruits Taste - Dry, smooth and mineral. Very pleasant on the palate due to a balanced acidity and finally persistent and harmonious