
IMPERO

WINE DISTRIBUTORS



Gibelè IGT

Carlo Pellegrino – Gibelè Bianco IGT

APPELLATION

Trapani

VARIETAL COMPOSITION

Zibibbo

ALCOHOL CONTENT

12.5% Alc. By Vol

WINEMAKING

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

Intense aroma of jasmine and lavender, with hints of green apples and citrons. Dry and fresh, with a long lingering taste of citrus fruit, yellow peaches and green apples.

FOOD PAIRING

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



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