IMPERSON



Zibibbo GT

Carlo Pellegrino - Zibibbo IGT

APPELLATION Trapani

VARIETAL COMPOSITON Zibibbo

ALCOHOL CONTENT 16% Alc. By Vol

WINEMAKING

Harvest period during the first 20 days of September. Maceration for 6-8 hours, controlled fermentation and fortification with wine rectified spirit. Ageing in vats at controlled temperature for 6 months.

TASTING NOTES

Intense notes of citrus fruits, orange blossoms and pleasing hints of yellow peaches, citrons and melons. Elegant and lingering, with notes of yellow peaches, melon, citrus fruit and almonds.

FOOD PAIRING

Ideal with sweets full of fl avour as the "Mostaccioli" of Erice and aniseed



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