

Gatto Bianco

- › **Zibibbo / Inzolia**
IGP • Terre Siciliane
Organic wine



Vineyard

Inzolia grapes come from the Salemi estate, at an altitude of about 150 meters above sea level. The soil, rich in organic substance, has a loamy-clayey structure. Zibibbo grapes come from the Santa Ninfa estate, at an altitude of about 400 above sea level. The hilly soil is mainly calcareous-chalky with a good fraction of clay.

Grape harvesting

First decade of September for the Inzolia and second decade of September for the Zibibbo. The grapes are harvested in the coolest hours of the day.

Winemaking

Grapes are separately vinified in steel vats at a controlled temperature of 15°C. Once the fermentation is completed, the maturation continues at a controlled temperature, followed by the assembly, bottling and brief refinement in the bottle.

Organoleptic profile

Straw yellow in colour with light greenish hues. Exciting on the nose for its extremely elegant aroma; harmonious and delicate on the palate, with excellent flavour and freshness.