

# Zibibbo Macerato

- › **Zibibbo**  
**IGP • Terre Siciliane**  
**Unfiltered Organic Wine,**  
**fermented and macerated**  
**without the use of “Selected Yeasts”**



## **Vineyard**

The grapes come from an area of the estate of Santa Ninfa which is located at an altitude of about 400 meters above sea level. The land with a hilly position is predominantly calcareous-chalky with a good fraction of clay typical of the area.

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## **Grape Harvesting**

First week of September. The grapes are harvested by hand with careful selection of the grapes on the plant.

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## **Winemaking with Maceration**

The grapes are fermented spontaneously without the use of “selected yeasts” in steel tanks with maceration on the skins for about 5 days at a controlled temperature. At the end of the fermentation the racking is carried out and the wine is left on the lees for about 6 months. In spring it is bottled unfiltered to keep the product intact, and after a few months it is marketed.

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## **Organoleptic Characteristics**

Straw yellow color, slightly opalescent, with soft greenish reflections. Captivating on the nose for its extremely elegant aroma typical of the grape variety enhanced by the cryo-maceration in the press; harmonious and delicate on the palate with excellent flavor and freshness.

Gently shake the bottle before opening in order to obtain a homogeneous product.