

Single Varietal



## AL QASAR

Zibibbo Bio

Sicilia DOP / Patti Piccolo - Alcamo

# AL QASAR

ZIBIBBO / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

The wine is the dry version of Zibibbo, with its pleasant aromas of peach, almonds and orange blossoms

### TRAINING

Production Area - **Alcamo (TP)**  
Location of the vineyards - **Patti Piccolo**  
Grape Varieties - **zibibbo**  
Exposition - **south, south east**  
Altitude - **250 meters above the sea level**  
Soil type - **loamy**  
Planting year - **2008**  
Planting density vine per hectar - **4.800**  
Training system - **vertical trellis**  
Pruning - **guyot**  
Yield per plant - **1,80**  
Harvest period - **August**  
Harvest system - **manual**

### VINIFICATION

Press - **soft pressing**  
Fermentation equipment - **steel fermenter**  
Fermentation temperature in °C - **15-16**  
Duration of the fermentation in day - **8**  
Malolactic fermentation - **no**  
Maturation in steel vessels - **6 months**  
Bottling period - **1 month**

### OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vo - **12,50**  
Residual sugar - **2,24 g/l**

### ORGANOLEPTIC CHARACTERISTIC

Colour - **bright golden yellow**  
Bouquet - **rich and pleasant bouquet with persistent flowery notes: orange blossom, elder, pear and myrtle.**  
Flavour - **full, round and persistent with an elegant final tasting**

Excellent as an aperitif, perfect with raw fishes or smoked fishes.  
It is also appreciated with foie gras, tempura or blue cheeses

Ideal service temperature **10 °C**

RALLO 1860