

Single Varietal



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 hectare - **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 - **13,50**
Residual sugar - **2,76 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

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Zibibbo Bio

Sicilia DOP / Patti Piccolo - Alcamo

Ideal service temperature 10 °C

RALLO 1860