



c a n t i n e

F I C I

CLASSIFICATION:

Fortified wine Zibibbo Terre Siciliane Protected Geographical Indication

ORIGIN:

Province of Trapani

GRAPE:

Zibibbo

PERIOD OF HARVEST:

September

VINIFICATION:

Initial fermentation in steel silos controlled temperature, stopped by the addition of neutral alcohol from wine

ALCOHOL:

16% Vol.

COLOR:

Light straw

AROMA:

Aromatic, intense, fruity

FLAVOUR:

Full, fine, harmonious

SERVING TEMPERATURE:

Cup dessert, served at a temperature of 10 ° -12 ° C. as an aperitif and at 16 ° -18 ° C. with or after dessert

PAIRING:

Excellent dessert wine, it goes well with dried pastry and fruit ice cream

ZIBIBBO
F O R T I F I E D W I N E