



## Guardiani di Ceppibianchi

### Zibibbo - Sicilia DOC

The love for our land, the respect for the environment and for its balances elect us as “guardians” of these treasures. From a special selection of our vineyards we get our new products SICILY DOC

**Classification:** Sicilia D.O.C.

**Area of Production:** C/da Perino in the Commune of Marsala called Ceppibianchi” . East/West exposure, with sunlight all day

**Altitude:** 140 m asl

**Climate:** Temperate-warm, Mediterranean

**Terrain:** Clayey soil, with predominant organic matter

**Grapes Yield/ha:** 60 q.li/Ha (thinning of the grapes)

**Training System:** Counter-espalier, guyot pruning

**Age of Vineyards:** 25 years

**Plant Density:** 4,400 plants/ha

**Harvest:** End of August beginning of September (4 pickings)

**Grape Variety:** 100% Zibibbo

**Vinification:** Harvesting is done by hand and the grapes are placed in small boxes. After destemming the grapes are manually chosen on a selection table. The grapes prolonged cold maceration (6-8°C) on their skins, and then softly pressed. A slow alcoholic fermentation thermo-controlled follows (10 days) in stainless steel tank

**Ageing/Refining:** Wines refine four months on the lees and at least 3 months in bottle.

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** Crystal pale yellow

**Scent:** Typical scents of jasmine and orange blossom are followed by delicate notes of candied fruit and raisins

**Taste:** Well-balanced, intense and persistent

**Alcohol Content:** 13% vol

**Total Acidity:** 5.8 g/l

**Serving Temperature:** 10-12° C

**Food Pairing:** Excellent as an aperitif, it also pairs well with fish and white meat