



Vineyards of Italy

BRUNOLAFON
wine selection

Italy, Alagna, Zibibbo Duzi' Sicilia IGP, Blanc

Zibibbo Duzi' Sicilia IGP, Italy



The Alagna winery has approximately 50 hectares of vineyards spread over Marsala, Mazara, Trapani and Salemi. In these areas, it cultivates the native grape varieties: Zibibbo, Nero d'Avola, Grillo, Catarratto, Inzolia and Damaschino; all local grapes that can be cultivated only in Sicily and which require a particular microclimate that can only be found in the province of Trapani. From their own vineyards, the Alagna family produces premium grapes that bring the flavor of nature, sun, and earth straight t

PRESENTATION

It's a wine made from white Sicilian grapes (Catarratto, Inzolia) that goes well with spicy foods and white meat. It has a tannic, alcoholic and persistent taste. It resembles more a red wine than a white wine, although it is made with white berried grapes.

LOCATION

Sicilia Occidentale

TERROIR

Volcanic soils enrich the mineral profile of the wine, giving it character and complexity.

IN THE VINEYARD

The vines are mainly cultivated in the western regions of the island, where the warm and dry climate favors the development of the bunches.

WINEMAKING

Orange wine comes from a late harvest of white grapes that are subsequently fermented with the skins for several weeks. This process intensely extracts the color and aromas of the skins and creates the orange hue.

AGEING

Aging: 3 months in steel

VARIETALS

Catarratto 60%, Inzolia 40%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long. Over 15 years

FOOD PAIRINGS

Cheeses, meats, fatty fish, salami, cold cuts, chopping boards, spicy or spicy foods.

