



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

The firm produces, ages, bottle and store the wines coming from the local vineyards It has a capacity of 50,000 hectolitres distributed in containers of different kinds: steel, concrete, fibreglass tanks or in large wooden barrels.

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

After the manual harvesting of the grapes at full ripeness, the grapes are gently pressed to extract the juice. This juice is then fermented slowly, stopping the process before all the sugars turn into alcohol. The result is a sweet and aromatic wine with a higher alcohol content than traditional wines

AGEING

Sugar content: 110-120 g/l

VARIETAL

Zibibbo 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, Over 15 years

TASTING

Color: Golden, load

Perfume: Aromatic, full and persistent

Taste: Sweet warm

FOOD PAIRINGS

Zibibbo is an extremely versatile wine on the table. It goes well with a wide range of desserts, aged cheeses and even spicy meat dishes.





