



# BAGLIOORO

CANTINA E VIGNETI



## CEPPIBIANCHI

### Zibibbo Terre Siciliane IGT

From the sicilian aromatic grape par excellence, we get a wine of ample and pleasant bouquet. Typical scents of jasmine and orange blossom are followed by delicate notes of candied fruit and raisins.

**Classification:** Terre Siciliane I.G.T.

**Area of Production:** C/da Perino - Marsala (TP). The area is also known as "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:** 15 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. 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/Refing:** 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:** 12,5 % 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.



BAGLIOORO È CERTIFICATA SOSTAIN E VIVA  
LA SOSTENIBILITÀ NELLA VITICOLTURA IN ITALIA  
programma promosso dal Ministero dell'Ambiente e della Sicurezza Energetica  
IS CERTIFIED SOSTAIN AND VIVA - SUSTAINABILITY IN VITICULTURE IN ITALY

skype: Baglioro winery  
Seguici / Follow us      
[www.baglioro.it](http://www.baglioro.it)