



# CANTINE GRASSO

## ZIBIBBO

### TECHNICAL SHEET

<b>Appellation:</b>	Terre Siciliane - Indicazione Geografica Protetta (IGP)
<b>Production Area:</b>	North-Eastern Sicily
<b>Type of Soil:</b>	Sandy
<b>Grape Varieties:</b>	Moscato
<b>Blend of Grapes:</b>	Moscato 100 %
<b>Training System:</b>	Head training
<b>Vines per Hectare:</b>	4.000
<b>Yield per Hectare:</b>	60 Quintals
<b>Yield per Vine:</b>	Kg 1,2



<b>Vinification:</b>	The grapes, fully ripened, are manual harvested and dried under the sun for a week. After a soft pressing, the must is enriched with concentrated must from the same grapes. A little percentage of alcohol may be added till 16 degrees.
<b>Primary Aging:</b>	Six months in Slavonian oak barrels
<b>Secondary Aging:</b>	Almost four months in bottle

### ANALYTICAL DATA

<b>Alcoholic Content:</b>	16 % Vol.
<b>Total Acidity:</b>	5,0
<b>Residual Sugars:</b>	130 g /l

### ORGANOLEPTIC FEATURES

<b>Color:</b>	Intense golden yellow with honey-coloured highlights
<b>Bouquet:</b>	Nose: the aromas of dried figs, dates and candied orange peel take centre stage. The bouquet is fine and elaborate, with heady nuances of sage and lemongrass. Palate: aristocratic freshness that advances on a soft and ambitious palate. Intense, pleasant fruitiness with an assertive and delicate taste, as sweet as the sun that caresses its native island.
<b>Serving Temperature:</b>	12°C
<b>Suggested Glass Type:</b>	Tulip
<b>Serving Suggestions:</b>	Good accompaniment to Sicilian cassata and almond cakes and pairs wonderfully blue-veined cheeses
<b>Aging Potential:</b>	8-10 years