

TONNINO
AZIENDA VITIVINICOLA

Zibò

PASSITO DI ZIBIBBO

Dessert Wine

Size: 375ml

Grape varietal: 100% Zibibbo grapes

Appellation: Terre Siciliane IGP - Sicily

Alcohol Content: 13.5% vol.

Harvest:

Grapes are harvested manually during the first 10 days of August. Once harvested, they are carefully placed on wooden racks where they are closely observed and cared after as they dry in the sun until the beginning of September.

Winemaking:

A selection of Zibibbo grapes are harvested, crushed and begin to ferment in a stainless-steel tank. During this time, the Zibibbo grapes that have been drying in the sun for a month are added to the tank. Together, the freshly picked grapes and dried grapes macerate together for 50 - 60 days. The dried grapes expand when they are added in, extracting all their flavors and aromas into the must.

Aging:

The wine ages in tanks for 5 months. It is then transferred to the bottle where it will age and refine for at least another 8 months.

Characteristics:

This wine provides a golden yellow color with amber reflections. On the nose, a honey sweetness with notes of fresh apricot and orange peel. On the palate, flavors of pastries and raisins prevail.

Serving Suggestions:

Passito di Zibibbo can be enjoyed after dinner with dessert or by itself. It pairs perfectly with almond cookies and other Italian biscotti. It can be enjoyed at room temperature or can be chilled.

When stored in the refrigerator, Zibò Passito di Zibibbo can last for months.

