

GIBELÈ

White Wine

Indicazione Geografica Protetta Terre Siciliane



Production area	Province of Trapani, area of Petrosino and Mazara del Vallo
Climate	Mediterranean, mild winter, low rainfall, very hot and windy summer
Soil	Clay-limestone, sandy, slightly clayish
Harvest	Traditional, manual
Grape Variety	Muscat of Alessandria (locally called Zibibbo)
Wine-Making	Traditional, soft pressing, thermo-controlled fermentation
Refining	In stainless steel for 4 month and in bottle

Alcoholic content	12% vol.
Colour	Straw yellow
Aroma	Intense and persistent with hints of citrus fruits, peaches, wisteria and jasmine
Taste	Dry, fresh with long aromatic finish

Food pairing	Excellent aperitif wine with raw fish and crustacean, omelette and fish dishes
Serving suggestion	Bordeaux-style glass, temperature at 8° - 10° C
Storage	Fixed-temperature 16° C, cool and dry place, horizontal bottle