



## GAGLIARDETTA 2022 ZIBIBBO

Sicilia DOC

An elegant and exotic wine with hints of candied orange peel, citrus fruit, flower scents and honey, typical of this vine variety.

THE CURATOLO ARINI SELECTION



### 2022 Vintage

It has been a rather warm and dry year: little rain during spring months and a very long summer, with peaks of 38 degrees in the last two weeks of July and the first days of August. This has inhibited the spread of diseases in the vineyards, allowing the grapes to reach a healthy and balanced ripening at harvest time, which took place a few days earlier than in previous years. An excellent harvest, from a qualitative point of view, which we expect will produce fresh and balanced whites and well structured and complex reds.

### The vineyard

The vineyard is located in western Sicily, near Camporeale, about 350 m. above sea level. The grapevines are planted on trellis east-facing, on a clay and sandy soil, using the Guyot pruning system.

### Winemaking

After destemming and cold maceration at 6° and 8° C for 36 hours, the grapes are soft-pressed prior to the fermentation at a controlled temperature (16° C) in stainless steel tanks for 20 days. The wine is aged "sur lies" for 30 days prior to bottling.

### Grapes

Zibibbo (or Muscat of Alexandria)

### Colour

Intense yellow with greenish highlights

### Scent

Elegant scents of a Mediterranean garden, citrus fruits, orange blossom, sage, mint, white rose and acacia

### Taste

Fresh, well-structured, with a final note of bergamot

### Pairings

Perfect with all fish dishes, especially with crudités, sea food or smoked fish

### Serving Temperature

8°-10° C

### Closure

Diam. 10

### Technical Data

Alc: 13.00% TA: 6.30g/l RS: 4g/l  
PH: 3.20