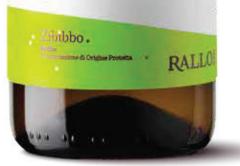




Devoto al Qasar forabo frutto raccolto, insbria le verdi colline che da secoli soruta



AL QASAR Zibibbo Bio Sicilia DOP / Patti Piccolo - Alcamo

AL QASAR ZIBIBBO / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

The wine is the dry version of Zibibbo, with it's pleasant aromas of peach, almonds and orange blossoms

TRAINING

Production Area - Alcamo (TP) Location of the vineyards - Patti Piccolo Grape Vareties - zibibbo Exposition - south, south east Altitude - 250 meters above the sea level Soil type - loamy Planting year - 2008 Planting density vine per hectar - 4.800 Training system - vertical trellis Pruning - guyot Yield per plant - 1,80 Harvest period - August Harvest system - manual

WNIFICATION

Press - soft pressing Fermentation equipment - steel fermenter Fermentation temperature in °C 15-16 Duration of the fermentation in day -8 Malolactic fermentation - no Maturation in steel vessels - 6 months Bottling period - 1 month

OENOCHEMICAL CHARACTERISTIC Alcohol % by Vo 13 Residual sugar 1,60 g/l

ORGANOLEPTIC CHARACTERISTIC Colour - bright golden yellow

Bouquet - rich and pleasant bouquet with persistent flowery notes: orange blossom, elder, pear and myrtle. Flavour - full, round and persistent with an elegant final tasting

Excellent as an aperitif, perfect with raw fishes or smoked fishes. It is also appreciated with foie gras, tempura or blue cheeses

Ideal service temperature 10 $^\circ\mathrm{C}$

RALLO