



## **GAGLIARDETTA 2023** **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



### **2023 Vintage**

A harvest that we will not forget, unique and challenging. The weather conditions during the various stages of maturation of the vines, with abnormal rainfall in May and sultry heat in June and July, have put a strain on man's ability to intervene. This has resulted in a decrease in quantity of about 40% compared to previous years, in favor of excellent quality: white wines with an elegant aromatic complexity and red wines with a more marked identity.

### **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 60 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. 5

### **Technical Data**

Alc: 13.00% TA: 5.85g/l RS: 4.56g/l  
PH: 3.35