



**SIBILIANA**

## ZIBIBBO

### VINIFICATION

After cryomaceration at 5-8°C for 4/6 hours, the must ferments for 15/20 days at 16-18°C. Maturing for 4 months in steel vats.

### TASTING NOTES

The wine is light straw-yellow in colour. Unmistakable notes of almond, apricot and orange blossom and a strong minerality render it a fresh and immediate wine.

### SERVING TEMPERATURE

10-12 °C

### PAIRINGS

Seafood starters, shellfishes, smoked fish, sushi.

**R.S.:** 5g/L

**pH:** 3,35

**Ac.Tot:** 5,30 g/l

