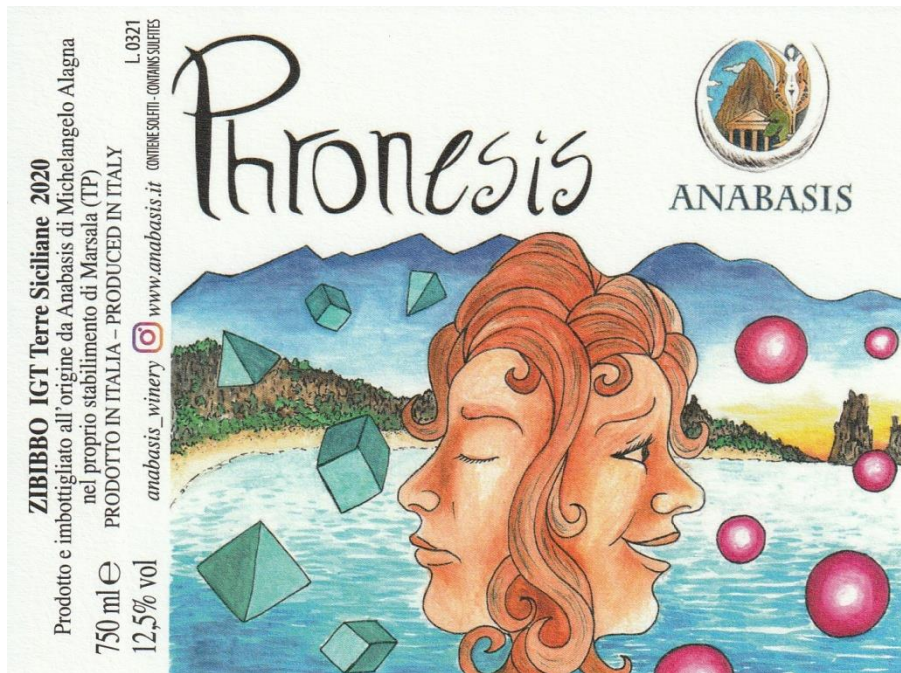


PHRONESIS



Often we find ourselves at a crossroads: I take right or left. We are forced to take a decision. It is essential to evaluate every detail, to prevent or limit any risk. If we make a mistake we risk hurting ourselves a lot. Calm, discernment, maturity, coolness are needed. This is the wisdom. The ancient Greeks indicated with the term "phronesis" the ability to make the right decision in difficult times, to pursue good fate.

Phronesis Zibibbo IGP Terre Siciliane is the emblem of this important virtue. It is the wine of optimism, the certainty that a great advantage comes from resolute meditation. Just be wise!

Wine making note

Zibibbo is an aromatic grape. Very taste, succulent and pulpy. It has a low acidity and reaches its technological maturity in mid-September. Its characteristic is that of being a very fragrant, drinkable and delicate wine.

After a soft pressing, the must is clarified by decantation. Then begins a fermentation with the inoculation of selected yeasts which lasts about 10 days at a controlled temperature of 16 °, followed by a period “sur lie” and a maturation in steel barrels for 6-8 months.

It has a residual sugar of about 3,5 grams per liter.



Grape: Zibibbo IGP terre Siciliane

Alcol: 12.50 % vol ca.

Colour: straw yellow with greenish reflections

Consistency: medium

Perfumes: very intense and persistent, floreal, ripe peach and candid fruit

Taste: intense, armonic, fruity, peach, tropical fruit

Yield per Hectare: 70 ql

Harvest: second decade of sempember

Aging: six months in steel barrel