

# FANTASIA

## ZIBIBBO



<b>Grape variety</b>	Zibibbo 100%
<b>Alcohol content</b>	13,5%
<b>Appellation</b>	IGP Terre Siciliane
<b>Area of production</b>	South-west Sicily; vineyards between Marsala and Salemi.
<b>Terroir</b>	Altitude 300m a.s.l ; Loam soil; The climate is mediterranean with mild winters and hot summers within a favourable difference between day and night due to the altitude.
<b>Vineyards</b>	Guyot training system; Yield per hectare: 100 q/h
<b>Harvest</b>	It takes place at the third and fourth week of august at night time.
<b>Winemaking</b>	After a Cryo-maceration at 4°C for 10-12 hours the grapes are soft pressed. The fermentation takes place at 15°C of temperature for 14 days.
<b>Aging</b>	Then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
<b>Sensory analysis</b>	Pale yellow colour, Fantasia on the nose gives intense aromas of orange blossom and grapefruit along with a delicate smell of eucalyptus. On the palate, the wine is light-bodied, with a pleasant acidity, a lovely note of litchi, banana within the hint of oregano and sage which last on a long finish.
<b>Food matching</b>	It goes well with spicy white meats and savoury shell fish soup. It can be also very nice if paired with hot dishes without tomato or cheeses within herbs.
<b>Best to enjoy</b>	In a tulip shape glass at 8-10°C temperature.

**Do you know that:** Zibibbo comes from the Arabic Zabib which means raisin and it was related to the sweet and aromatic taste of the famous zibibbo made in Pantelleria.