



## **CUTÒ**

### **Zibibbo – Terre Siciliane IGP**

**Grape Variety:** Zibibbo

**Appellation:** I.G.P. Terre Siciliane

**Alcohol:** 12.5% vol.

#### **Production Area**

Province of Trapani, Sicily.

#### **Vineyard & Terroir**

The vineyards are located at an altitude between 150 and 200 metres above sea level, in predominantly flat areas with medium-textured soils tending towards calcareous composition and rich in organic matter. Planting density ranges between 3,500 and 4,000 vines per hectare, with average yields of approximately 100 quintals per hectare.

#### **Vinification**

Approximately 8 hours of pre-fermentative maceration followed by soft pressing, static sedimentation, and fermentation at a controlled temperature of 14–16°C for around 15 days. The wine is then stored and matured in stainless steel tanks to preserve aromatic intensity and freshness.

#### **Tasting Notes**

**Colour:** Straw yellow with greenish reflections.

**Nose:** Intense and persistent bouquet with notes of jasmine and aromas of freshly pressed grapes, typical of this aromatic grape variety.

**Palate:** Aromatic, mineral, and pleasant, with excellent sapidity and freshness.

#### **Ageing Potential**

Up to 24 months.

#### **Serving Temperature**

12–14°C.

#### **Food Pairing**

Ideal as an aperitif and an excellent match for Mediterranean seafood dishes and shellfish.