



Bello Mio

Zibibbo - IGT Terre Siciliane

Aromatic, captivating and delicate wine obtained from an indigenous aromatic grape variety, Zibibbo. Meant for offering a glass of wine on any occasion and season, our welcome to the island originates from the study of Sicilian indigenous varieties, as it boasts the scent one can smell strolling along a boulevard planted with bitter orange trees, the sweetness of orange blossom, the saltiness of the sea. A premiere of Sicily in a glass of wine.

Appellation: Igt Terre Siciliane Zibibbo

Grape variety: Zibibbo

Training system: free cordon

Planting density: about 4000 plants per hectare

Yield per hectare: 100 quintals

Type of soil: clay loam with good structure

Altitude: 70 metres above sea level

Harvest time: early to mid-september

Winemaking: grape chilling upon reception, soft pressing and vinification in stainless steel tanks at controlled temperature.

Aging: five months of lees stirring impart elegance on the palate.

Bottle capacity: cl 75

Service temperature: 6-8 °C

First vintage of production: 2014

TASTING NOTES

Color: pale straw with greenish nuances

On the nose: typical aromas deriving from terpenes are noticeable, with notes of bergamot, cedar, bitter orange and floral hints of orange blossom, jasmine and rosehip.

Taste: the aromatic profile perceived on the nose finds confirmation on the palate and the sip is rich and savoury.