

VIGNETI ZABÙ

VINI DI SICILIA



“Impari” Sicilia IGT 2014

Grapes:	100% Nero d’Avola
Region:	Sicilia
Vineyard Location:	From vineyards located in Sambuca di Sicilia
Exposure:	South
Altitude:	985 feet above sea level
Soil:	Clay loam terrian
Vine Training:	Espalier-trained
Vine Age:	30-40 years
Time of Harvest:	Early October
Vine Yield:	2.43 tons per acre
Total Production:	80,000 bottles
Vinification Process:	The grapes are vinified in stainless steel at 77°F, and kept on the skins for at least 15 days before being pressed.
Aging Process:	The wine ages in oak barriques 12 months before bottling. The wine rests in the bottle 18 months before release.
Alcohol Content:	14.00%
Dry Extract:	42 g/l
Total Acid:	6.0 g/l
Volatile Acid:	0.45 g/l
Residual Sugar:	11.0 g/l
Ph:	3.5
Tasting Notes:	Deep ruby red with garnet highlights. The nose is intense and elegant, with spicy notes of liquorice, black pepper, tobacco, blackberry jam. Spicy long-lasting finish, with a slightly sweet hint.
Winemaker:	Giuseppe Alfano Burruano
Winery Philosophy:	Wine made for young drinkers, with enough experience, that are seeking good value for money
Cellaring:	1-5 years
Closure:	Cork
Food/Menu Pairing:	Excellent with roasts, game dishes, and seasoned cheeses