

## SICILY

# VIGNETI ZABÙ

Winemaker: Giuseppe Alfano Burruano

**Fast Facts**

Owner:  
The Fantini Group

Winemaker:  
Filippo Baccalaro  
Giuseppe Alfano  
Burruano

Established:  
2007

Location:  
Sambuca di Sicilia

Province:  
Agrigento



Vigneti Zabù was founded in 2007 in Sambuca di Sicilia. Its main goal is to showcase Sicily's native varieties, such as Nerello Mascalese and Nero d'Avola, bringing them international recognition.

### THE HISTORY

Sambuca di Sicilia is located high on a hill in the Belice Valley and is surrounded in lush vegetation. The town was named for its founder - Al Zabuth the Charming, an Arab Emir. Al Zabuth concentrated his efforts on local agriculture, which had been previously lagging.

Still today, the surrounding area is covered with archaeological artifacts that point to the generations of farmers who have lived here over the centuries. The agricultural traditions of the area fit in well with the philosophy of the owners: "The art of winemaking can create nothing more than what the grapes contain in nature."

### THE TERROIR

The vines that grow in the Sambuca region bask in the hot Sicilian sun, but cool nights help the grapes develop wonderful, layered flavors. The heat is also tempered by the generous water supply of Lake Arancio which helps create an ideal microclimate.



**SENSUALE GRILLO SICILIA DOC:** 100% Grillo from vineyards located in Sambuca di Sicilia. The vines face southeast at 1,312-1,640 feet (400-500 meters) above sea level and grow on 100% limestone. The 15-20 year-old vines have a density of 5,000 vines per hectare and are harvested in early September. After destemming and crushing, the grapes are cold soaked and gently pressed at 42.8-46.4 °F (6-8 °C) for four hours. Fermentation takes place in stainless steel at 53.6 °F (12°C) for 20-25 days with the addition of selected dry yeasts. The wine ages in stainless-steel tanks with regular fine lees stirring. Pale lemon yellow in color with green highlights. Notes of white peach, grapefruit, lime, passion fruit and tarragon. Fresh, vibrant and mineral. Lightly bitter at the end.



**SENSUALE ROSATO TERRE SICILIANE IGT:** A blend of 40% Nerello Mascalese, 30% Merlot, 30% Cabernet Sauvignon from vineyards located in Sambuca di Sicilia. The vines are located at 1,312-1,640 feet (400-500 meters) above sea level and grow on a mix of 90% limestone and 10% clay with southeastern exposure. The 15-20 year-old vines have a density of 4,500 vines per hectare and are harvested in early September. After destemming and crushing, the grapes are soft pressed. Fermentation takes place in stainless steel at 53.6 °F (12°C) for 20-25 days with the addition of selected dry yeasts. Ages in stainless-steel tanks with regular fine lees stirring. Pale pink color. Notes of peach, melon, rose, asparagus, pink grapefruit and marshmallow. Fresh, vibrant and saline. Lightly bitter at the end, smooth finish.



**"IMPARI" SICILIA IGT:** 100% Nero d'Avola. The vines grow in clay-loam soil at an altitude of 985 feet (300 meters) above sea level on slopes facing south. The grapes are vinified in stainless steel at 77 °F (25 °C) and kept on the skins for at least 15 days before being pressed. Ages in barrique for twelve months and 18 months in bottle before release. Deep ruby red with garnet highlights. The nose is intense and elegant, with spicy notes of liquorice, black pepper, tobacco, and blackberry jam. Spicy long-lasting finish.



**NERO D'AVOLA TERRE SICILIANE IGT:** 100% Nero d'Avola from vineyards in the Sambuca di Sicilia area. The grapes are pressed lightly to avoid green tannins. Maceration at controlled temperature lasts 10-12 days. Ages in stainless steel tanks. Intense, ruby red with purplish highlights and intense aromas of red berries, menthol and floral notes. Warm on the palate with a long-lasting finish reminiscent of wild flowers.



**NERO D'AVOLA TERRE SICILIANE IGT:** 100% Nerello Mascalese from vineyards located in Sambuca di Sicilia, 1,312-1,640 feet (400-500) above sea level with 70% limestone and 30% clay. Perfectly ripe grapes are naturally dried in the hot Sicilian sun. When they lose about 30% of their weight, the grapes are harvested, pressed and macerated. Ages six months in barrique before bottling. Bright ruby red, vivid, full and intense. Complex aroma of red berries, spices and red flowers. Warm, full, soft and well-balanced, with red berries on the finish.