

Gaia | Zibibbo secco

I.G.T. - Terre Siciliane

TYPE: Still White Wine I.G.T.

GRAPES: 100% ZIBIBBO. A native grape variety that expresses Sicily, the freshness of its sea, and the sweetness of its people. A true dream in the glass.

COLOR: Straw yellow with greenish reflections.

BOUQUET: Intense and distinctive, it opens with herbaceous hints that blend with light memories of cinnamon stick and Indian white pepper to give its best through unmistakable aromas of almond, thyme and orange blossom with fruity notes of cedar, green apple, lime and delicate exotic hints of lychee, pineapple and mango.

TASTE: On the palate, it is fresh, savory, minerally, and persistent. Rich in extract and enveloping. The expression of an unforgettable wine, just like its terroir. Hints of white and yellow flowers, jasmine, and orange blossom blend with elegant citrus notes of fresh fruit, making it a sunny and seductive wine.

PRODUCTION AREA: Western Sicily, in predominantly clayey and calcareous soils, favoured for the production of fruity white wines with floral aromas.

CLIMA: Mediterranean.

METHOD CULTIVATION: Counter-espalier with Guyot pruning.

PLANT DENSITY: 4.000 vines per hectare.

ALCOHOL CONTENT: 12% vol.

SERVICE TEMPERATURE: 10°-12°C.

PAIRINGS: Excellent as an aperitif, fantastic with raw and smoked fish appetizers, fish-based first and second courses, white meats and soft cheeses.

VINIFICATION: After careful selection in the vineyard, the finest grapes are gently pressed, and the resulting must ferments for 8-12 days at a highly controlled temperature in steel tanks. The wine is then stored at 18-20°C in steel tanks until bottling.

ALLERGENS: Contains sulphites.

DRINKABILITY: 4/5 years.

FORMAT: 0,750 ml.



Romano s.r.l.

Winery: C.da Ramotta - Partinico (PA) - Italia

Tel. +39 091.8486305 - +39 392.2548205

www.romanowinery.it - info@romanowinery.it