



Gaia | Zibibbo Secco

I.G.T. - TERRE SICILIANE



TYPE: Still white I.G.T. **Terre Siciliane**—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fairy tale captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% **Zibibbo**. A meticulous selection aimed at preserving the fruit's original fragrance and the authentic varietal identity of a legendary native grape—the ultimate expression of Sicily, the freshness of its sea, and the profound warmth of its people. Renowned for its distinct natural aromatics and exceptional drinkability, this outstanding variety is vinified entirely in stainless steel to create a white wine with a dynamic, lively, and carefree character. It represents a contemporary winemaking choice—a true dream in a glass that appeals to every palate thanks to its accessible, approachable profile and excellent quality.

COLOR: The wine displays a straw-yellow hue of extraordinary vibrancy and visual brilliance, enhanced by elegant, youthful greenish highlights that are as crisp and clear as shafts of light. This chromatic composition visually reflects the wine's pristine youth and the flawless quality of the raw material. The glass's striking luminosity foreshadows the natural freshness and balance revealed upon tasting, creating a captivating visual impact that evokes the warmth of the Sicilian sun reflected on the sea waves.

BOUQUET: On the nose, a lively, clean, and immediately pleasing olfactory alchemy unfolds, where precise varietal characteristics blend with a fresh, vibrant aromatic poetry. It opens with an intense, distinctive bouquet of monumental richness, offering spicy nuances that merge with subtle hints of cinnamon stick and Indian white pepper. With aeration, the aromatic structure evolves in perfect harmony, releasing unmistakable scents of almond, thyme, and orange blossom, alongside crisp fruity notes of citron, green apple, and lime. The finish is extraordinary, revealing delicate exotic hints of lychee, pineapple, and mango.

TASTING EXPERIENCE: On the palate, it achieves a masterpiece of conviviality, proving incredibly drinkable, harmonious, fresh, and agile—delivering a seductive and unforgettable tasting experience. The sip transforms into pure liquid energy with an elegant, lively snap: a savory, mineral texture—supported by vibrant, refreshing acidity—creates an enveloping verticality, eschewing woody heaviness in favor of a smooth, fluid richness of extract. It is a light embrace that captivates the mouth, where delicate hints of white and yellow flowers, jasmine, and orange blossom blend with elegant fresh citrus notes, leading to a clean, thirst-quenching finish of monumental persistence that leaves the palate enchanted, refreshed, and filled with beauty.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily—a prime territory characterized by predominantly clay and limestone soils, historically favored for producing fruity white wines with pronounced floral notes. This magnificent landscape, blessed with a wonderful Mediterranean climate and constantly caressed by salty sea breezes, allows the fruit to acquire the saline complexity, sun-drenched warmth, and vibrant freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving peak production excellence and showcasing varietal purity. The selected fruit comes from vertical-trellis vineyards trained using the Guyot system, with a balanced planting density of 4,000 vines per hectare. This expert layout ensures each plant benefits from perfect sunlight exposure and constant airflow, yielding intact, healthy grapes rich in the natural acidity essential for fresh, highly drinkable wines.

HARVEST: Nature's perfect rhythm culminates in the summer months, when the ripening Zibibbo grapes reach a perfect balance between their immense sugar content and distinctive varietal acidity. It is at this precise moment that the raw material is selected—a careful, deliberate, and timely harvest aimed at preserving the absolute integrity, crisp freshness, and primary aromatic and volatile notes of every single berry.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (**sulphites**), Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	335 kJ / 81 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 70	LDPE 4	C/PVC 90
Glass	Silicone	PVC
Glass Collection	Plastic Collection	Plastic Collection

Check your local council guidelines.
Separate components and dispose of properly.

WINEMAKING TECHNIQUE: The wine's profile is shaped entirely within temperature-controlled stainless steel tanks, strictly avoiding the use of wood to preserve the exuberant purity of the fruit. Following careful selection and gentle pressing of the grapes, the resulting must ferments for approximately 8–12 days at a strictly controlled temperature. The wine is then stored at a constant temperature of 18–20°C in steel tanks until bottling—an approach that enhances its youthfulness, stability, and clarity prior to protective packaging.

ALCOHOL CONTENT: 12% Vol. A beautifully balanced and light alcohol level, precision-calibrated to support the wine's agile, thirst-quenching structure, imparting extraordinary drinkability and making every glass incredibly versatile.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 10°–12°C. This is the optimal temperature to allow the young, richly aromatic, and fruity bouquet to unfold in perfect harmony, and for the vibrant acidity to spread across the palate with maximum freshness and smoothness.

FOOD AND WINE PAIRING: It proves to be a masterful, eclectic, and universal companion for both everyday dining and festive occasions—a true ace up the sleeve designed to showcase culinary versatility. It shines as the perfect choice for casual aperitifs and evenings with friends, pairing fantastically with raw and smoked fish appetizers. It marries beautifully with fresh coastal fish dishes, delicate white meats, and soft cheeses. Its crisp, clean drinkability creates an inseparable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

EVOLUTION AND LONGEVITY: This wine's greatest strength lies in its youthfulness and savory character, expressing peak freshness within an optimal window of 4–5 years. When stored under proper conditions of temperature and darkness, it retains its crisp profile and lively, smooth flow, offering a consistently fresh, spirited, and vibrant drinking experience.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, graceful, and effortless service during those carefree moments shared at the table.



Romano Winery

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