

Colomba Bianca 'Kore', Sicily, Zibibbo 2019



Vibrant aromas of white peach, sun-ripened citrus and perfumed notes of fresh orange and delicate jasmine. Aromatic and elegant on the palate with a lovely zesty finish.

Producer Note

Established in 1970, Colomba Bianca is the largest Sicilian grower cooperative and the biggest Italian producer of organic wine, with more than 1,800 hectares dedicated to organically farmed vines. Colomba Bianca also has a further 7,500 hectares of vineyard, growing indigenous and international varieties. Despite their size, they engage a philosophy of micro-viticulture and micro-winemaking to ensure the ultimate precision, quality and expression of terroir. The stunning range of single variety and innovative blends are tailor made under the watchful eye of head winemaker Mattia Filippi. Dynamic and passionate, the Cantine is constantly evolving with investments in the vineyards and in the technology of their five specialist wineries. With their sights firmly fixed on the future of Sicilian wine, Colomba Bianca is rapidly becoming one of the leading names in organic winemaking in Italy.

Vineyard

Zibibbo is Sicilian synonym for the more well-known Muscat of Alexandria. It is a local favourite in Sicily and is known for its aromatic wines. Here in these sun-drenched vineyards, the highest standards are attained through the use of innovative technology and the careful process of mapping the terroir according to the weather patterns, harvesting time, soils and vine age. The grapes undergo a sensory analysis and are hand harvested at the optimum maturity levels, according to the terroir and microclimate of the vineyard. They are then harvested into 20 kilogram containers, to prevent the grapes from being prematurely crushed. The vineyards are made up of distinct soil and climate conditions and range from sea-level up to 700 metres above sea level, imparting subtle complexity into the wine.

Winemaking

The Zibibbo grapes were harvested in late August once they had reached the desired level of maturity. They were then softly pressed at 0.2 bars and the must was clarified at 12°C for 24 hours. The must was fermented in stainless steel tanks at controlled temperatures of 15°C with selected yeasts, to preserve and retain the aromatic profile of the Zibibbo variety. It rested in stainless steel tank for four months to retain its varietal character.

Tasting Note

A sensational white wine with vibrant aromas of white peach, sun-ripened citrus and perfumed notes of orange blossom and delicate jasmine. Aromatic and elegant on the palate with just a touch of almond on the finish.

Grape

Zibibbo 100%



Winemaker:	Francesco Asaro
Region:	Sicily
Sub region:	Sicilia
Country:	Italy
Alcohol:	14%
Dry/Sweet value:	3 (1 is dry, 7 is very sweet)
Residual Sugar:	9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	Yes/No
Product Code:	5293619A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Nomacorc