



Babbìo

Semi-sparkling White wine Terre Siciliane IGP
from organic farming – Maioliche range



Babbìo is a lively, fresh and fragrant wine, designed for lovers of conviviality, in front of the sunset of a beautiful summer evening. Pure fun, also in the name, as well as in taste, to recall the saline intensity of Sicily and the solar richness of our most emblematic varieties. To enjoy with a smile!

Grapes: Blend of indigenous Sicilian white grapes (Grillo, Zibibbo, Damaschino)

Alcohol content: 11.5%

Area of production: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m a.s.l. (about 80 ft)

Certification: organic, IT-BIO-009

Tasting notes: Straw yellow with greenish reflections. On the nose, intense and floral, with hints of crisp fresh stone and citrus fruits. The delicate bubbles on the palate enhances its freshness and flavor.

Pairings: Excellent as an aperitif, ideal with raw fish appetizers and white meat main courses. Serve at 8-10 °C (46.5-50 °F)

In the vineyard: Babbìo grapes come from the youngest vineyards of the estate, whose density is 4,600 vines per hectare, with a production of about 11 tons. The soil is Flat, composed of a medium-textured limestone substrate tending to sandy and the training system is single Guyot. The harvest occurs between the first and the second decade of August



TENUTA

GORGHI TONDI

VINI PER NATURA

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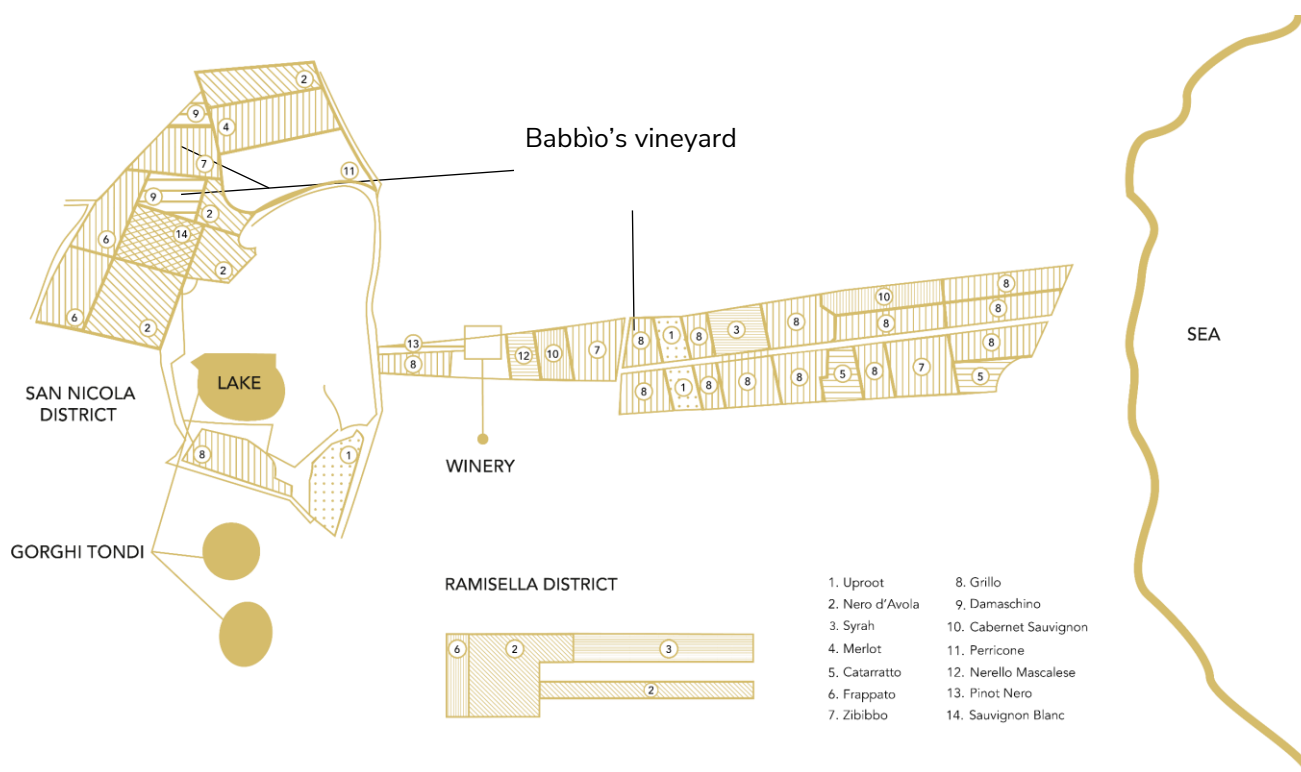


At the cellar: during the final stages of alcoholic fermentation, the wine is transferred in a stainless-steel tank with closed valves, for 30-40 days, to create a slight overpressure, which gives it the typical "fizz" sensation. The result is, in fact, a *semi-sparkling wine* characterized by a carbon dioxide content and pressure below the limit required by sparkling wines (1-2.5 bar). The wine stays in stainless-steel tanks for 2 months

First vintage: 2016

Bottles produced: 100,000

Bottle capacity: 75 cl



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