

Tenute Orestiadi - Tenute Orestiadi

Pacenzia Zibibbo Vendemmia Tardiva



WHITE
DESSERT WINE



ITALY



SICILY



SUITABLE
FOR VEGANS

TASTING NOTE

The patience is a quality that distinguish our Sicilian culture. The patience to wait that the warm Sicilian's sun rays and the slow motion of the time shapes the best grapes of our late harvest, granting us a wine with elegant flavours of candied citrus, of honey with marked notes of ripe fruits.

VITICULTURE

Tenute Orestiadi's Zibibbo vineyards are grown in black clay soil. All harvesting is done by hand in the first week of October.

VINIFICATION

The harvest begins in the first days of October, by this time the grapes have endured a natural process of drying on the plants. Harvesting and destemming is done manually, followed by cold maceration and very slow temperature controlled fermentation.

FOOD MATCHING

The ideal accompaniment for rich ripe cheese, especially gorgonzola and a beautiful match with dried fruit.

SIZE	50cl
VINTAGE	NV
ABV	13.5%
GRAPE VARIETIES	Zibibbo (100%)
CLOSURE	Diam
SKU CODE	H83126NV
EXPRESSION	Dessert/ Sweet
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.65
TOTAL ACIDITY	6.57g/l Tartaric
RESIDUAL SUGAR	145g/l
SKU	H83126NV