

FIRRIATO

JASMIN ZIBIBBO



Straw yellow in color, with a greenish tint. Floral and elegant, showing plentiful citrus fruits enveloped by scents of Jasmin and Mediterranean maquis. Exotic, elegant, and graceful.

Color: Straw yellow color with greenish shades

Grapes: 100% Zibibbo

Soil: Mid-mixture, mostly clay

Age of Vines: 20 Years Old

Altitude: 300 m above sea level

Aspect: West

Training System: spur-pruning and Guyot

Yield per Hl/Ha: 70 Hl/Ha

Fermentation: Soft pressing, then 20 days of fermentation in Stainless Steel Tanks

Aging: 3 Months in Stainless Steel Tanks on the lees, then 2 months in bottle

Production: 60,000 Bottles per year

Sustainably Produced ☺

Represented by Soilair Selection

[Seventy.com/firriatojasminzibibbo](https://seventy.com/firriatojasminzibibbo)