

VIGNETI ZABU

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VINI DI SICILIA



FANTINI

BEST ITALIAN PRODUCER

2016 | 2017 | 2019 | 2020 | 2021 | 2022 | 2023 | 2024



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Excellent wines of a earth between “Sky” and “Water”.

The uncontaminated area of Sambuca di Sicilia is a rich land with ancient vineyards, heirs of a thousand year old tradition.

A place with clear skies, thanks to the absence of factories or other polluting activities, a lake with its crystal clear water called Lake Arancio, and a perfect microclimate, thanks to important temperature ranges even during summer. These are the perfect conditions for a viticulture characterized by unique quantities. Lying on a hill, Sambuca di Sicilia is in the Belice Valley, where a lush vegetation surrounds the town, rich of myths and local legends. The origin of the name came from his founder, the Arab emir Al Zabuth the Charming, who gave to the town a great impetus for the revival of agriculture. The country was cultivate since the ancient times and there are lots of archaeological finds that show how during the centuries, generations of farmers reached high quality targets, always in respect with the nature.

The art of winemaking can create nothing more than what the grapes contain in nature, this is the reason why our wines are so good. Vines completely integrated with the soil, since the ancient times, finding a unique natural habitat, the experience and passion of the farmers, who live together with the vines 365 days a year and love and care about them as they love and care about a newly born child.

The chance to survive during the terribly hot Sicilian summers, thanks to the generous water supply of Lake Arancio. The everyday silence interrupted only by the soft swish of the wind blades.

A fantastic team, made of experienced agronomists and winemakers, whose task is to put into a bottle the peculiar qualities of the grapes.

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SAMBUCA DI SICILIA ITALY

ESTATE



VINIFICATION = Maceration at controlled temperature. After being destemmed, the grapes go to maceration at a low temperature that goes on up to 10 to 12 days. After this first process, they are pressed and sent to fresh concrete vessels. At the end the wine is put into French and American oak barrels for at least 6 months.

IDEA OF THE WINE = Wine made for young drinkers, with enough experience and who are searching for wines of good quality and good price.

COLOUR = Intense ruby red.

BOUQUET = Good intensity, with fruity hints of plum and red flowers.

FLAVOUR = Well balanced, warm, full bodied with spicy ending.

RECOMMENDED WITH = It matches perfectly with red meat courses and game. Excellent with typical Italian and Sicilian recipes.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% NERO D'AVOLA

2023 Chiantari Nero D'Avola Terre Siciliane IGT 13.0% Alc

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ESTATE



VINIFICATION = Low yield per hectare (70 Qli/Ha). The shoots of Nerello grapes are cut so as to allow a natural withering of the grapes which increases the amount of sugar, thanks to the Sicilian hot sun and to the wind that comes from Africa. After about 15 – 20 days, the grapes have lost about 15 – 20% of their weight and are then pressed. Fermentation on skins. After a long maceration, the wine is then put into barriques made of French and American oak and is left for about 6 months.

COLOUR = Bright ruby red.

BOUQUET = Vivid, full and intense. Complex aroma of red fruits, spices and red flowers.

FLAVOUR = Warm, full, soft and well-balanced, with aftertaste of red fruits during the ending.

RECOMMENDED WITH = Pasta with rich sauces, meat and seasoned cheese.

SERVING TEMPERATURE = 18 degrees C.

GRAPE: 100% NERELLO MASCALESE

2022 Il Passo Nerello Mascalese IGT 13.0% Alc