



Alchimia IGP Calabria Zibibbo Passito 2024

Cantine Benvenuto

Type	Sweet wine
Origin	Italy, Calabria
Producer	Cantine Benvenuto Francavilla Angitola
Classification	IGP
Expansion	In the barrique
Contents	50 cl
Vintage	2024
Enjoyment phase	up to 5 years
Serving temperature	8 - 10°C
Alcohol content	15.5 %
Grape varieties	Zibibbo
Article no	18115124

Comments

Bianco di Falco, takes its name from the first Calabrian IGP Zibibbo, the result of a long and arduous recovery process that lasted 11 years and was completed in 2013, using only grapes from the Falco district located on the south-western slopes of the Francavilla Angitola hills, at the foot of the Serre Regional Park mountains and overlooking Lake Angitola and the splendid Costa degli Dei.

Pairing

Fine fish (e.g. turbot, scallops), lobster, poultry with herbs, pumpkin ravioli or mature goat's cheese. Ideal with fine, aromatic cuisine with a Mediterranean touch.

Tasting notes

Clear straw yellow colour with golden reflections, intense and explosive on the nose with a complex aromatic range that varies from notes of orange blossom, violet and sage to vanilla. On the palate, the sensations of minerality and sapidity are masterfully balanced by the softness, elegance and fullness of the structure. Great intensity and persistence with a very long finish.