

# QUOJANE DI SERRAMARROCCO



**Wine:** White wine Zibibbo Terre Siciliane IGP.

**Production:** 20.000 bottles.

**Alcohol Content:** 13,00 % vol.

**Grape Varieties:** Zibibbo 100% (Dry Wine)

**Vineyard:** Vigna delle Quojane 5,85 ha. 325 mt. asl.

6.250 ceppi/ha. Zibibbo 3,35 ha

**Location:** Erice DOP Wine route (PDO)

**Soil Composition:** calcareous, clay to medium texture, scattered with gravel and stone elements

**Vine breeding system:** Guyot

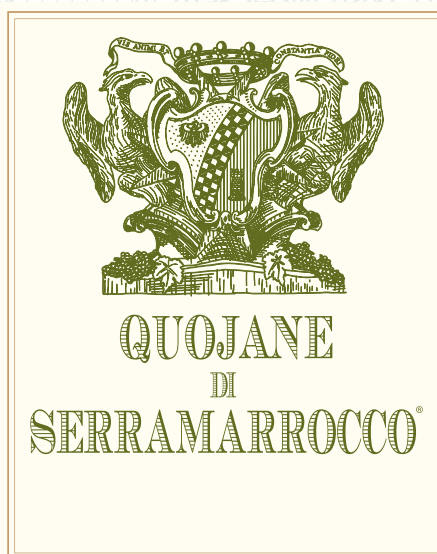
**Vine density:** 6.250 vines/ha

**Average Yield:** 95Q./ha. 1,60 kg. per vine

**Harvest:** by hand approximately September 8th/September 15th

**Vinification Process:** in white at 14/16°C temperature thermo-controlled fermentation

**Ageing:** 5 months in bottle.



100% made with Zibibbo grapes, Quojane di Serramarrocco is a true example of the finest expression of the terroir of Serramarrocco. Vinified as a dry wine, with its opulent and fragrant exotic texture, it strikes out for the complexity of intense Mediterranean classic fruits aromas on a most sicilian bouquet background of jasmine, zàgara and lavanda flowers, intermixed with hints of mint, cedar, rosemary, and green apple in its long fruity finish.

Excellent balance between pulpiness, minerality and acidity, Quojane di Serramarrocco is produced with Zibibbo grapes harvested in the "vigna delle Quojane" of 5.85 hectares.

Vines are trained by Guyot system with a density of 6.250 plants per hectare and with a low yield production of approximately 1,60 kg. per vine. First harvest 2009.