



EMPSON & CO.
Experience Italy in a Wine glass



Impari Sicilia IGT

Sambuca di Sicilia is located in the uncontaminated Belice Valley, surrounded in lush, verdant land and ancient vineyards, which reap the benefits of thousand-year-old traditions. The town was named after Arab Al-Zabuth, the Charming, who was responsible for bringing agricultural traditions back to a place that was starting to lose them. Today, there are archaeological artifacts all over the surrounding area reminding us of the generations of farmers who have lived there over the centuries. Their strong traditions for farming were based on total respect for nature and the land. These ideals are perfectly in line with the Farnese philosophy, leading to the creation of Vigneti Zabù. The hot Sicilian summer days and cool nights help the grapes develop wonderful, layered flavors. The heat of the summer is tempered by the generous water supply of Lake Arancio, which helps create an ideal microclimate for the vines. Zabù uses the most advanced winemaking technology, critical to bringing the essence of the grapes to the bottle. This pure native variety is nurtured by superb, uncontaminated soil, abundant water reserves, even in the hot summer months, sunshine and silence. Nights are pleasantly cool, providing the grapes with depth and fragrance that go straight into the wine, also thanks to gentle soft pressing and an all-stainless steel élevage that maintain the wine's freshness and aromas. This is the ideal wine for many types of drinkers, from those who are new to wine to experts, and especially those looking for an excellent value.

Wine exported to: USA

Most recent awards

ULTIMATE WINE CHALLENGE: 92

Winemaking and Aging

Grape Varieties:	100% Nero d'Avola
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Select
Aging containers:	Barrique
Container size:	225 L
Type of oak:	French, American
Aging before bottling:	18 months
Aging in bottle:	18 months
Closure:	Natural cork

Vineyard

Tasting Notes and Food Pairings

Tasting notes:	Deep and inky ruby red with garnet reflections; warming and enveloping, intense and elegant, with spicy notes of licorice and black pepper, tobacco and blackberry jam. Full-bodied and excellent balance.
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Serving temperature:

Best served at 18-20 °C (64.4 - 68 °F).

Food pairings:

Excellent with grilled meats, aged cheese.

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