Marchese delle Saline 'Taissè' Zibibbo

(Terre Siciliane IGT)
100% Zibibbo



The Taissè Zibibbo is a fun and gorgeous dry version of the incredible Zibibbo grape that is often associate with dessert wines. After 25 days of natural fermentation in tank, the gross lees are removed and the aging wine rests with its fine lees for about 30 days before bottling. Several months in bottle to relax and mature pass, and then the wine is ready for drinking. The Taissè is a very aromatic wine, with a lovely golden hue, and it has a clear presence of apricots, acacia flowers, and fresh honey. The mouth feel is dynamic, with a fullstructured palate that has hints of sweet tree fruits, marmalade, and citrus, while keeping fantastic acidity that rings clear through to a persistent and pleasant finish. Son Vivant

Marchese delle Saline 'Taissè' Zibibbo

(Terre Siciliane IGT) 100% Zibibbo



The Taissè Zibibbo is a fun and gorgeous dry version of the incredible Zibibbo grape that is often associate with dessert wines. After 25 days of natural fermentation in tank, the gross lees are removed and the aging wine rests with its fine lees for about 30 days before bottling. Several months in bottle to relax and mature pass, and then the wine is ready for drinking. The Taissè is a very aromatic wine, with a lovely golden hue, and it has a clear presence of apricots, acacia flowers, and fresh honey. The mouth feel is dynamic, with a fullstructured palate that has hints of sweet tree fruits, marmalade, and citrus, while keeping fantastic acidity that rings clear through to a persistent and pleasant finish. Son Vivant

Marchese delle Saline 'Taissè' Zibibbo

(Terre Siciliane IGT) 100% Zibibbo



The Taissè Zibibbo is a fun and gorgeous dry version of the incredible Zibibbo grape that is often associate with dessert wines. After 25 days of natural fermentation in tank, the gross lees are removed and the aging wine rests with its fine lees for about 30 days before bottling. Several months in bottle to relax and mature pass, and then the wine is ready for drinking. The Taissè is a very aromatic wine, with a lovely golden hue, and it has a clear presence of apricots, acacia flowers, and fresh honey. The mouth feel is dynamic, with a fullstructured palate that has hints of sweet tree fruits, marmalade, and citrus, while keeping fantastic acidity that rings clear through to a persistent and pleasant Son Vivant finish.

Marchese delle Saline 'Taissè' Zibibbo

(Terre Siciliane IGT) 100% Zibibbo



The Taissè Zibibbo is a fun and gorgeous dry version of the incredible Zibibbo grape that is often associate with dessert wines. After 25 days of natural fermentation in tank, the gross lees are removed and the aging wine rests with its fine lees for about 30 days before bottling. Several months in bottle to relax and mature pass, and then the wine is ready for drinking. The Taissè is a very aromatic wine, with a lovely golden hue, and it has a clear presence of apricots, acacia flowers, and fresh honey. The mouth feel is dynamic, with a full-structured palate that has hints of sweet tree fruits, marmalade, and citrus, while keeping fantastic acidity that rings clear through to a persistent and pleasant finish.

Marchese delle Saline 'Taissè' Zibibbo

(Terre Siciliane IGT) 100% Zibibbo



The Taissè Zibibbo is a fun and gorgeous dry version of the incredible Zibibbo grape that is often associate with dessert wines. After 25 days of natural fermentation in tank, the gross lees are removed and the aging wine rests with its fine lees for about 30 days before bottling. Several months in bottle to relax and mature pass, and then the wine is ready for drinking. The Taissè is a very aromatic wine, with a lovely golden hue, and it has a clear presence of apricots, acacia flowers, and fresh honey. The mouth feel is dynamic, with a fullstructured palate that has hints of sweet tree fruits, marmalade, and citrus, while keeping fantastic acidity that rings clear through to a persistent and pleasant finish. Bon Vivant

Marchese delle Saline 'Taissè' Zibibbo

(Terre Siciliane IGT) 100% Zibibbo



The Taissè Zibibbo is a fun and gorgeous dry version of the incredible Zibibbo grape that is often associate with dessert wines. After 25 days of natural fermentation in tank, the gross lees are removed and the aging wine rests with its fine lees for about 30 days before bottling. Several months in bottle to relax and mature pass, and then the wine is ready for drinking. The Taissè is a very aromatic wine, with a lovely golden hue, and it has a clear presence of apricots, acacia flowers, and fresh honey. The mouth feel is dynamic, with a fullstructured palate that has hints of sweet tree fruits, marmalade, and citrus, while keeping fantastic acidity that rings clear through to a persistent and pleasant finish. Bon Vivant