Meridiano 12 Zibibbo 2025

Zibibbo Terre Siciliane IGP – organic

Organic white wine from Zibibbo grapes – Territoriali range

Meridiano 12 Zibibbo originates from vineyards crossed by the 12th meridian, a geographical line that runs through western Sicily and has represented a privileged environment for vine cultivation for thousands of years.

This wine expresses one of the oldest and most traditional white grape varieties of the island. Zibibbo – also known as Muscat of Alexandria – has been cultivated across the Mediterranean since ancient times and was introduced to Sicily by Arab traders. Today it remains one of the most recognizable aromatic varieties of western Sicilian viticulture.

The grapes come from vineyards approximately twelve years old located in the countryside of Mazara del Vallo, just a few metres above sea level. Calcareous soils with a sandy tendency and the constant Mediterranean breeze shape the style of the wine, enhancing freshness and aromatic clarity.

Harvest takes place during the second half of August. After gentle pressing, fermentation occurs in temperature-controlled stainless-steel tanks. The wine then ages for five months on fine lees in stainless steel and completes its evolution with a few additional months in bottle.

On the nose it is expressive and aromatic, revealing notes of almond, apricot, orange blossom and sage. The palate is vibrant and fragrant, with a balanced interplay between acidity and salinity that reflects its coastal origin.

Meridiano 12 Zibibbo is a versatile everyday wine that evokes the aromas of Mediterranean scrub and orange blossoms typical of western Sicily.

TENUTA
GORGHI TONDI
VINI PER NATURA

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Technical details

- **Appellation:** Zibibbo Terre Siciliane IGP
- **Grape variety:** 100% Zibibbo
- **Production area:** Mazara del Vallo (TP), south-western Sicily, Contrada San Nicola
- **Vineyard altitude:** approx. 25 m a.s.l.
- **Training system:** Guyot
- **Harvest:** second half of August
- **Vinification:** fermentation in temperature-controlled stainless steel
- **Certification:** organic / VIVA for sustainable viticulture
- **Allergens:** contains sulphites
- **Ageing:**
  - 5 months on fine lees in stainless steel
  - additional months in bottle
- **Bottle size:** 750 ml
- **First vintage:** 2018

Analytical data – 2025 vintage

- **Alcohol:** 12 % vol
- **Residual sugar:** 3 g/l
- **Total acidity:** 6.3 g/l
- **pH:** 3.26
- **Total SO_2:** 92 mg/l
- **Bottles produced:** 15,000

Food pairing

Ideal as an aperitif. Pairs well with seafood dishes, especially shellfish, sea urchins and oysters.
Serving temperature: 8–10 °C.

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