

**ZIBIBBO SICILIA - INDICAZIONE GEOGRAFICA PROTETTA – VINO LIQUOROSO –  
CANTINE PELLEGRINO 1880 – IMBOTTIGLIATO DA CARLO PELLEGRINO & C. S.p.A. –  
MARSALA – SICILIA 16%**

**VISUAL ANALYSIS:** bright golden colour with silver highlights and consistent structure.

**OLFACTORY ANALYSIS:** dried apricot, chestnut honey, roasting, vanilla and wild flowers.

**GUSTATIVE ANALYSIS:** the sweetness on the point of the tongue is accompanied by the refreshing sensations of crisping on the top of the tongue. The intense salivation is completing the gustative exam without any kind of alcoholic dryness. The gustative aromatic persistency is about 6/7 seconds.

**WINE-FOOD COMBINATION:** Stilton cheese

- The fatness of the cheese is countervailing the salivation of the wine
- The salty taste of the cheese is counterweighing the sweetness of the wine
- The structure of the cheese is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the gustative aromatic persistence of the wine

**MY PERSONAL OPINION:** a wine that speaks very softly and shows an intense passion for its elegance and sweetness. His real interest is to get used to spend a good time in the noble act of tasting and gradually discovering new and complex gustative sensations.