Baglio Diar’s FANTASIA IGP Zibibbo 2025

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Nestled among the rolling hills between Alcamo and Marsala, the Di Girolamo family cares for their Zibibbo vineyards with the quiet devotion of those who have always understood that Sicilian soil demands patience and rewards with extraordinary fruit. From this deep-rooted bond with the land is born a benchmark dry white wine: a true ambassador of the island and its people.

On the nose, the wine unveils a captivating aromatic tapestry: orange blossom, tropical fruit, and wild aromatic herbs from the Mediterranean scrub weave together in seamless harmony. That same equilibrium carries through to the palate, where a refined and lively acidity underpins the wine’s full structure, delivering a finish of remarkable elegance and lingering persistence.

For the Di Girolamo family, organic viticulture is far more than a market-driven choice: it is a deeply held philosophy, a way of life embedded in every bottle they produce. Their conviction is a simple yet powerful one: wines grown in harmony with nature speak most eloquently of their terroir and varietal character, and this Zibibbo stands as compelling testament to that belief.

The wine's visual identity is equally striking. Across the six labels that make up the range, the winery pays homage to the women immortalised in the novels by Pirandello and Verga, their hairstyles adorned with elements that evoke the essence of each wine. For this Zibibbo, the chosen element is, fittingly, the orange blossom, the *zagara*, whose fragrance drifts through these sun-drenched vineyards at the height of the flowering season.

At the table, this Sicilian enological treasure comes into its own. Its mineral backbone and generous palate weight make it a natural companion for fish-driven cuisine: sea bass baked in a salt crust, golden-fried seafood, and anchovy preparations in particular. The wine's vibrant freshness also lends itself, perhaps unexpectedly, to Japanese cuisine and sushi, bridging cultures with effortless grace. To close, fresh cheeses, *robiola* or young *provola*, soften the finish with a gentle, complementary elegance.

We found ourselves savouring it at the end of the meal, eyes half-closed, conjuring the sea breeze that has long caressed these vineyards. That unmistakable scent of Sicily, captured so beautifully and faithfully in every bottle of Baglio Diar's Zibibbo.

Company profile

Sicilian winery located in Marsala born in the early '50s thanks to the dedication and commitment of the Di Girolamo's family. Baglio Diar has conformed to certified organic

production for 20 years to guarantee the quality and safeness of its products. In the vineyards are grown mainly native grapes and Baglio Diar respect the environment following sustainable practices. The bottles stand out by an exclusive design to represent the Sicilian culture also on the label. The most prestigious selection by Baglio Diar is called Wine Art and celebrates the combination between the Sicilian literature and the native vines of the island, thus the names and the graphics are inspired by the romances of Pirandello and Verga.

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