



PASSITO

Terre Siciliane IGT

| FIRST VINTAGE | TYOPOLOGY | GRAPES | VINEYARDS |
|---------------|------------|------------------------------------|--------------|
| 2009 | Sweet wine | 50% Gewurztraminer 50% Semillon | Niscemi (CL) |

A real challenge: Gewurztraminer and Semillon in equal parts for the creation of this truly unique raisin for Sicily. Notes intensely aromatic Gewürztraminer blend perfectly with the excellent structure of Semeillon, the whole is supported by a perfect acidity.

Tasting notes: it has intensely aromatic notes and perfect acidity. It presents sweet flavours with hints of dried fruit, honey and rose.

Pairing: excellent with all desserts and even with mild cheeses.

Municipality of production: Niscemi (CL)

Soil type: loose

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 50 Ql

Harvesting period: the last week of august

Vinification: in steel

Malolactic fermentation: done

Aging: in barriques

Duration of the aging in barriques: 12 monthths

Duration of the aging in bottle: 6 months

Available formats: 0,50 l

