

Passo di Luna

- › **Red**
IGP • Terre Siciliane
Organic wine



Vineyard

The grapes come from the Salemi estate, located at an altitude of about 150 meters above sea level. The soil, rich in organic substances, has a loamy structure.

Grape harvesting

The grapes are harvested from late August to early September. The grapes are harvested in the coolest hours of the day.

Vinification

The grapes which have been selected are macerated on the skins for about 10 days and then they are fermented separately in steel tanks maintained at a constant temperature of 20°C. After the natural malolactic fermentation, the wine is matured in steel tubs. Lastly, the wine is blended before it is aged in the bottle.

Organoleptic properties

Intense ruby red in colour, with purple hues. It has a fruity bouquet with hints of berries and liquorice. A well-orchestrated, enjoyable and balanced wine with a berry mouthfeel.