

Passo di Luna

- › **Zibibbo / Inzolia**
IGP • Terre Siciliane
Organic wine



Vineyard

Inzolia grapes come from the Salemi estate at an altitude of about 150 meters above sea level. The soil, rich in organic substance, has a loamy-clayey structure. Zibibbo grapes come from the Santa Ninfa estate, at an altitude of about 400 meters above sea level. The hilly soil is mainly calcareous-chalky with a good fraction of clay.

Grape harvesting

First decade of September for Inzolia and second decade of September for Zibibbo. The grapes are harvested in the coolest hours of the day.

Winemaking

The grapes are separately vinified in steel vats at a controlled temperature of 15°C. Once the fermentation is complete, maturation continues at a controlled temperature, followed by the assembly, bottling and brief refinement in the bottle.

Organoleptic profile

Straw yellow in colour with light greenish hues. Exciting on the nose for its extremely elegant aroma; harmonious and delicate mouthfeel, with excellent flavour and freshness.