

Passito

- › **Passito di Zibibbo**
IGP • Terre Siciliane
Organic sweet wine



Vineyard

Zibibbo grapes come from the Salemi estate at an altitude of about 170 meters above sea level, from a mainly calcareous-chalky and sandy soil.

Grape harvesting

Mid of September. The grapes are manually harvested in the coolest hours of the day.

Winemaking

Grapes are partially harvested when overripe and partially dried on the vine. Overripe grapes are softly pressed and vinified in stainless steel vats. The raisins are added halfway through fermentation for a variable period of about 20 days, to enrich its aromatic component. After this timespan, the raisins are pressed to extract their natural sugars that will enrich the passito wine. A long refinement in the bottle allows the wine to reach its optimal balance.

Organoleptic profile

Intense straw yellow in colour with golden hues, it is the most elegant and finest expression of the hilly zibibbo, with an aroma reminiscent of acacia honey and ripe yellow fruit. Soft and fresh mouthfeel with moderate sweet notes and a contained alcohol content well balanced with the acidity.