

Passo di Luna

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



Vineyard

The 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.

Grape harvesting

End of August for Syrah, first decade of September for Nero d'Avola. The grapes are harvested in the coolest hours of the day.

Winemaking

The selected grapes are macerated on the skins for about 10 days and separately vinified in steel vats at a constant temperature of 20°C. Once the natural malolactic fermentation is complete, maturation continues in steel. After the assembly, the bottled product refines in the bottle.

Organoleptic profile

Bright ruby red with purple hues. Very fruity bouquet with hints of berries and liquorice. A harmonious, pleasant and well balanced wine reminiscent of red fruit on the palate.