PASSICATO ROSSO

RED WINE • TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA

NICOSIA

Passionate and fiery, as the land in which it is born and the sun that inflames it. "Passicato" is a blend of native overripe grapes, grown in south-eastern Sicily and harvested only after that the intense heat of this fertile and sunny terroir has made them highly concentrated in aromas and color. It has a deep ruby color with purple highlights and an irrepressible aroma of ripe red fruit, wild berries and sweet spices. Its surprising velvety taste makes for a very pleasantable wine that is an ideal partner for cold cuts, cheese, red meats, spicy food, sweet and sour dishes. It is also excellent as a meditation red wine.

Grape varieties	Nero d'Avola - Syrah - Frappato
Alcohol content	14% vol.

Production area: Tenuta Bonincontro - Vittoria (RG)

Vineyards

Altitude: about 200 m. a.s.l.

Exposure: South.

Microclimate: dry and sunny summers; winters characterized by short and intense rains.

Soil: medium textured sandy soils.

Yield per Hectare: 70-80 quintals.

Vines per Hectare: 5.000 ca.

Training system: espalier spurred cordon and guyot.

Harvest: by hand into crates, in October.

Production method: the grapes, left to over-ripen on the plant until they become slightly withered, are harvested by hand in crates about 2-3 weeks after the normal harvesting period. Fermentation takes place in stainless steel vats for approximately 10-15 days at a controlled temperature of 24-26°C.

Ageing: mainly in stainless steel vats and about 6 months in the bottle.

Tasting notes

Color: a deep ruby red colour with vivid purple highlights.

Nose: intensely fruity, with notes of black cherry, red fruit jam, blackberries and sweet spices.

Palate: warm and well-balanced on the palate, with a great softness and a very pleasant taste of jam and wild berries.

Food Pairings: ideal partner for cold cuts, cheese, red meats, Spicy food, sweet and sour dishes, it is also excellent as a meditation red wine.

Serving temperature: 13-15°C.

ANNOTATIONS _____

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