

NICOSIA

PASSULUNA BIANCO

INSOLIA - ZIBIBBO

WHITE WINE • TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA



Bursting with aromas and flavour, Passoluna represents all the warmth, brilliance and exuberance of Sicilian nature. A white wine with great aromatic concentration, that conveys our island's most intense emotions, a land situated in the heart of Mediterranean sea, rich with dazzling beauty, sunny vineyards and treasured vines. This blend of the native grapes Insolia and Zibibbo (also known as Moscato d'Alessandria) has a heady bouquet of floral scents with notes of cedar, exotic fruit, spices and honey. On the palate it is fresh, full and captivating, with a distinctive sapidity and rare delightfulness.

Grape varieties	Insolia Zibibbo
Alcohol content	12,5% vol.

Vineyards

The Insolia grapes are grown on sandy textured soils situated at about 200 m a.s.l. in south-eastern Sicily; the Zibibbo grapes come from hilly vineyards with chalky and clayey soils, located in the province of Trapani (western Sicily).

Harvest

September.

Maceration

The carefully selected grapes are cold macerated for 24 hours; after destemming, they are pressed softly.

Fermentation

The juice is left to ferment at a controlled temperature for approximately 2 weeks.

Ageing

In stainless steel vats on fine lees and approximately 2 months in the bottle.

Tasting notes

Color: brilliant straw yellow.

Nose: a very intense and aromatic bouquet with elegant floral and citrusy hints, notes of cedar, apricot, exotic fruit, spices, sage and honey.

Palate: full, aromatic, enveloping, long-lasting taste, with great pleasantness.

Food pairings

Excellent with citrus risotto, shellfish and seafood.

Serving temperature 10-12°C



ANNOTATIONS
