

NICOSIA

PASSULUNA ROSSO

MADE WITH SLIGHTLY DRIED GRAPES

RED WINE • TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA



Bursting with aromas and flavour, Passoluna represents all the warmth, brilliance and exuberance of Sicilian nature. Made from slightly dried grapes, its deep colour and aromas convey our island's most intense emotions, a land situated in the heart of Mediterranean sea, rich with dazzling beauty, sunny vineyards and treasured vines. On the nose this wine shows notes of red fruit jam and spices, with elegant balsamic hints. In the mouth it reveals sweet tannins and a warm, velvety and long-lasting taste.

Grape varieties Nero d'Avola
 Syrah

Alcohol content 14% vol.

Vineyards

Vineyards located on the hills of southern Sicily, with medium-textured soils tend mainly to clay.

Harvest

Late September - early 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: deep ruby colour with purple highlights.

Nose: a very rich aroma with bursting notes of red fruit jam and spices, and elegant balsamic hints.

Palate: a warm, velvety and harmonious taste, with soft, sweet tannins; great delightfulness and persistence.

Food pairings

Ideal partner for cold cuts, semi-aged cheese, roasted and stewed meats, spicy food; it is also excellent as a meditation red wine.

Serving temperature 16-18°C



ANNOTATIONS