

TERRE SICILIANE PASSITO

Indicazione Geografica Tipica 2023

First Vintage: 2023

Region: Sicily, Italy

Municipality: Marsala (TP)

Grape Variety: Nero D'Avola 60%, Nerello Mascalese 35%

Vineyard: Le Sabbie, exposure South, South-East

Training system: Guyot with drops irrigation system

Vineyards age: 12 years old, with a density of 4.000 plants / ha

Altitude: 250 metres above the sea level

Soil: Sand

Winemaking Technique:

Organic Grapes harvested in late August to early September, both grapes are handpicked and pressed before the must undergoes a slow fermentation with a progressive addition of sun-dried grapes. The wine is then aged for a few months in stainless steel tanks before being bottled.

Organoleptic Characteristics:

On the nose, this intense wine offers distinct notes of forest floor, cocoa, cigar, warm spices and cherries in spirit.

Balsamic notes of blackberry, cherries in alcohol and plum jam, are elegantly dressed with sweet spices that complete the aromatic picture.

The taste is warm, soft and rightly tannic, persistent on the finish.

Serving Suggestions:

Roast beef, aged cheeses and typical dishes of the Sicilian cuisine.

It is best served chilled at a temperature of 16-18 C.

Bottle Size: 750 ml bottles box of 6 bottles

TENUTE BELLAMORA PASSITO

Alcohol Content: 13.5% vol.

Total Acidity: 6 g/l

pH: 3.3

Residual Sugar: 4 g/l

