

PASSITO TERRE SICILIANE IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: medium clay
Training method: bush (alberello)
Elevation: 748 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-East
Vines age: 10 years
Harvest time: September
First vintage: 2007
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Moscato di Alessandria
Fermentation
Container: stainless steel tanks
Length: 15 days
Temperature: 59 °F
Aging
Container: 30-50hl stainless steel tanks
Length: 1 year
In bottle: 6 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 145 g/l
Acidity: 5.8 g/l
Dry extract: 35 g/l



FOOD PAIRINGS

An ideal pairing with traditional Sicilian desserts, such as Cannoli, Cassata, Mascarpone, ice cream, and aged cheeses. An excellent meditation wine.



TASTING NOTE

Golden yellow with amber highlights.
On the nose, it offers a sweet bouquet of dried and candied fruits, including figs, citrus, and apricots, along with notes of honey and pastries.
On the palate, it is moderately sweet, smooth, and fresh, with a long, aromatic finish.

PRODUCER PROFILE

Estate owned by: Colosi family
Winemaker: Pietro Colosi
Total land under vine: 90 +12 ha in Salina
Winery production: 700,000 bts
Region: Sicily (Italy)

