

C A N T I N
COLOSI



PRODUCER PROFILE

Estate owned by:
Colosi family
Winemaker: Piero Colosi
Total acreage of vine: 25
Winery Production: 700,000 bottles
Region: Sicilia

PASSITO Terre Siciliane IGP

WINE DESCRIPTION

This wine comes from a careful selection of Moscato di Alessandria grapes naturally dried on the plant. Also known as Zibibbo in Sicily, this variety takes its name from the Arabic word "zabib" that means "raisin", for its particular aromatic sweetness. Its origins are to be found in Egypt, from where it was diffused by the Phoenicians throughout Sicily, especially in the small island of Pantelleria.

TASTING NOTES

Golden yellow color with amber highlights. On the nose it offers a sweet bouquet of dry and candied fruits such as figs, citrus and apricots. Together with sensations of honey and pastries. On the palate it is moderately sweet, smooth, fresh, with a long aromatic finish.

FOOD PAIRING

An ideal pairing with the traditional desserts from Sicily, such as Cannoli, Casata, Mascarpone, ice cream, and aged cheeses. Excellent meditation wine.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Terre Siciliane IGP
Vineyard location:	Marsala (TP), Western Sicily
Vineyard size:	10 Ha
Soil composition:	Medium clay
Training method:	Bush (alberello)
Elevation:	228 m a.s.l.
Vines/hectare:	5,000
Exposure:	South-east
Age:	10 years
Harvest time:	September (15 days drying on the plant)
First vintage:	2007
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Moscato di Alessandria
Fermentation container:	Stainless steel tanks/15 days at 15 °C
Type of aging container:	Stainless steel tanks, 30 -50 HI
Length of aging before bottle:	1 year
Length of bottle aging:	6 months

ANALYTICAL DATA

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

