

Passo di Luna

- › **Zibibbo / Inzolia**
IGP • Terre Siciliane
Organic wine



Vineyard

The Inzolia grapes come from the area of Salemi, located at an altitude of about 150 meters above sea level. The soil, rich in organic substances, has a loamy structure. The Zibibbo grapes come from the area of Santa Ninfa, located at an altitude of about 400 meters above sea level. The terrain, which is hilly, is primarily clayey-chalky with a good percentage of clay.

Grape harvesting

The Inzolia is harvested in early September, whereas the Zibibbo in late September. The grapes are harvested in the coolest hours of the day.

Vinification

The grapes are fermented separately in steel tanks maintained at a constant temperature of 15°C. After the grapes have fermented, the wine is matured at a constant temperature. Lastly, the wine is blended before it is aged in the bottle.

Organoleptic properties

Bright straw-yellow with light greenish hues. A rousing bouquet due to its extremely elegant fragrance; well-orchestrated and delicate mouthfeel, fresh and rich in flavour.