

PASSIMORA

NERO D'AVOLA SICILIA DOC

Passimora is produced from grapes slightly dried in the warm Sicilian sun with a red character, charming and persistent, captivating from the very first sip and pure expression of the island.

GRAPE VARIETY

Nero d'Avola

TERRITORY OF ORIGIN

Western Sicily

TERROIR

Soil composition: characterized by a silty and clayey base, rich in minerals, known as Terra Grande.

Altitude: from sea level to ca. 200m

Climate: it experiences high maximum temperatures, mitigated by the windiness of the area.

VINIFICATION AND AGEING

Slightly drying process of the berry obtained throughout the sunlight exposure, with the consequent transferring of the aromatic fragrances from the peel to the pulp.

Skilful maceration and long thermo-regulated fermentation.

Ageing in wood for 4 months.

TASTING NOTES

Colour: deep red.

Bouquet: delicate hints of red fruit and pomegranate, accompanied by sweet notes of dried plum and candied fruit.

Flavour: soft, warm and persistent, pleasantly tannic

PAIRING

Excellent with cured meat platters, seasoned and fresh cheese, tempura vegetables and stews.

Serve at 12° -14°C.

ALCOHOL CONTENT

14,5% by Vol.

SIZE

75 cl

CANTINE
PELLEGRINO
1880

