

# PASSIMORA

## NERO D'AVOLA SICILIA DOC

CANTINE  
PELLEGRINO  
1880

*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

