

PASSIMORA

NERO D'AVOLA SICILIA DOC

CANTINE
PELEGRINO
1880

Passimora is produced from grapes slightly dried in the warm Sicilian sun; a red wine with an intense character, charming and persistent, captivating from the very first sip: the 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 200 m

Climate: Mediterranean, mild and rainy in winter and hot and dry in summer mitigated by the windiness of the area.

VINIFICATION AND REFINING

Slightly drying process of the grapes on the vine to enhance the typical rich fruity bouquet of Nero d'Avola.

Soft maceration and long thermo-controlled fermentation.

Refining in stainless steel tanks for approx. 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

