

VIGNETI ZABÙ

VINI DI SICILIA

Il Passo

Nerello Mascalese

Terre Siciliane IGT

Bottle capacity: ml 750.

Varieties: Nerello Mascalese

Production area: Municipality of Sambuca di Sicilia.

Vinification: Low yield per hectare (70 Qli/Ha). The shoots are cut so as to allow a natural withering of the grapes which increase the amount of sugar, thanks to the Sicilian hot sun and to the wind that comes from Africa. After about 15-20 days, the grapes have lost about 15-20% of their weight and are then pressed. Fermentation on skins. After a long maceration, the wine is then put into barriques made of French and American oak and is left for about 6 months.

Idea of the wine: wine made for young drinkers, with enough experience and who are searching for wines of good quality and good price.

Sensory features: bright ruby red, vivid, full and intense. Intense aroma of red fruits, spices and red flowers. Warm, full, soft and well-balanced, with aftertaste of red fruits during the ending.

Best served with: pasta with rich sauces, meat and seasoned cheeses.

Serving temperature: 18 °C.



FANTINI

GROUP

FARNESE