

CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



PASSITO

Terre Siciliane

Indicazione Geografica Protetta

GRAPES:

ZIBIBBO (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

AUGUST/SEPTEMBER

VINIFICATION:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (14/16°C), WITH RAISINS SOAKED ON THE MUST FOR AT LEAST 3 MONTHS; IN THIS WAY IT IS GOT A WINE WHOSE ALCOHOLIC COMPONENT IS BALANCED WITH ITS SUGARY STRENGTH

COLOUR:

INTENSE GOLDEN-AMBER YELLOW

SMELL:

COMPLEX, INTENSE AND PERSISTENT WITH RIPE PEACHES AND CANDIED CITRUS FRUITS, DRY FIGS, DATES AND ACACIA HINTS

TASTE:

SWEET, FULL, HARMONIOUS, WITH A GREAT FRESHNESS AND INTENSITY; BUT ALSO WITH A REMARKABLE TEXTURE AND A FINAL EXTRAORDINARY PERSISTENCE

ALCOHOLIC STRENGTH: 14% VOL.

SUGARY RESIDUE: 140 GRAMS /LIT.

WOOD REFINING: NONE

MATURING IN BOTTLES: AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

EXTRAORDINARY DESSERT WINE; IT CAN BE PAIRED WITH DRY AND CREAMY PRODUCTS OF THE SICILIAN CONFECTIONERY, BUT ALSO WITH ARTISAN FRUIT ICE-CREAMS AND WITH MODICA CHOCOLATE

SERVING TEMPERATURE:

12/14° C

CONFEZIONAMENTO [500 ML]

- 6 BOTTIGLIE DA 500 ML PER CARTONE
- 25 CARTONI PER STRATO
- 120 CARTONI PER PALLET
- DIMENSIONI PALLET 80*120*170

