

VITEADOVEST



Ciawu
'6 Passula



APPELLATION: Passito Rosso IGP Terre Siciliane

PRODUCTION AREA: Marsala

ALTITUDE: from 80mt to 100mt above sea level

VARIETY: Cabernet Sauvignon, Nero d'Avola, Nerello Mascalese

AGE OF VINEYARD: 25 years

FARMING METHOD: natural

HARVEST: manual in the third 10 days of August

GRAPE DRYING: 50% natural sun-drying on net trellises, 50% in fruit-drying loft.

WINEMAKING: skin maceration for 90 days. No addition with chemicals during fermentation with manual punching down; various pressing stages are alternated with the adding of new raisins until the fermentation process halts naturally.

AGEING: minimum 12 months in steel vats, with at least a further 4 months in bottle

ALCOHOLIC VOLUME 16%

SERVICE TEMPERATURE: 16°C

BOTTLE SIZE: 50cl