



## Don Passo DOC Sicilia Appassimento 2019

A bold wine with a strong Sicilian character

### VINEYARD

The vineyards are located in central Sicily, in the province of Caltanissetta, at about 500metres above sea level. The altitude, together with the distance from the sea, provides for excellent diurnal variety where the warm Sicilian sun is alternated with fresh, cool evenings, ensuring great condition for ripening the grapes. The vines are planted south facing following the vertical trellis system on sandy and clay rich soil using guyot pruning.

### VINTAGE 2019

After a mild spring with unusual frequent showers, summer was warm with an average temperature of 26°C. Winds coming from North West have helped to preserve the quality of the grapes and the typical aromas of this variety. Harvest September 2018.

### WINEMAKING

Before picking date, half of the grapes are cut off and left on the plant to dry under the warm Sicilian sun. The parcel is then harvested. After de-stemming and maceration of the skins for about 12 days, fermentation occurs for 15 days at a temperature of 24-26°C in stainless steel tanks. Part of the wine then spends about 6 months in used Gamba Oak barrels of 250 liters.

**VARIETY :** Nero d'Avola

**APPEARANCE:** Dark Ruby, with shades of Purple

**NOSE:** powerful notes of violets, black cherries, vanilla and spices

**PALATE:** Full bodied wine with intense red fruit and plummy flavors with a smooth finale

**FOOD PAIRING:** To be enjoyed at its best with a nice steak or a rich lasagna

**TECHNICAL INFO:** Alc:14,5% TA: 5,5g/l RS: 14.4 g/l pH: 3,39