



Passito

Classification: Salento IGP Organic Red

Variety: Malvasia Nera

Place of production: Cutrofiano (Grecìa Salentina)

Soil type: Red soil

Farming method: Alberello (little tree)

Average grape yield of wine per hectare: 20 hl

Vinification: Drying on spontaneous reed mats in open vats for 30 days, crushing and fermentation, racking and manual pressing with a wine press

Aging: 12 months in wood and then in bottle

Alcohol content: 16%

Service temperature: 12-14°C

Sensory Notes

Compact ruby. Intriguing nose reminiscent of fig, black mulberry, plum and herbs. Nice balance between sweetness, freshness and savoriness. Dynamic and persistent.

Matching

Fruit-based desserts and tarts, almond paste and traditional dry pastries. Alternatively, excellent with traditional tarallini with onion and raisins; aged cheeses.