

DUCI Terre Siciliane Passito IGT



Grape Variety 100% Zibibbo

Vineyard Location Contrada Mezzana - Messina

Soil Clay and limestone mix

Training System Double spur-cordon

Vine Density 5000 vines per hectare

Yield Per Hectare

Vineyard Size

Annual Production 1200

Harvest Manual, end of September

Vinification Grape drying and subsequent gentle pressing

Aging Normally in stainless steel tanks, occasionally in barrels

Alcohol Vol 14,0%

Color Deep gold

Aroma Powerful and complex, aromatic, and Mediterranean nose: raisins, dry figs, dry apricot, candied orange, carob, cappers, thyme, cinnamon and nutmeg

Taste Explosive aromatic attack, sweet but counterbalanced by the acidity and the salty character. Endless finish

Food Pairing Christmas cake, fruit tart and pies, biscuits with sweet spices (kataifi), chocolate dessert, desserts with salted caramel, (Bronte) pistachio and with a very delicate hint of capers (caramelized or powder) or Mediterranean aromatic herbs. Blue cheeses. Locally paired with cassata, cannoli, and almond biscuits. Alone for meditation

Serving Temperature 12° C / 54° F

Type Of Cork Diam cork

Bottle Size (L) 0,375

