



Passito di Noto 2014

Denomination: Noto DOC

100% Moscato Bianco

Our Passito di Noto is produced from one of the oldest vines in the world, Moscato Bianco. The passito is a very ancient wine which is now produced with the modern system of 'appassimento' (grape drying). Explosive aromas of exotic fruit, jasmine, candied citrus fruit are complex but easy to admire. The ideal companion for the great Sicilian tradition of sweets and ice creams.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2003	Noto (Sr)	Buonivini	Buonivini



VINEYARD: Buonivini.

VARIETY: Moscato Bianco.

TYPE OF SOIL: Very limey soil, abundant presence of small stones; fine texture with light coloured chalky sections.

ALTITUDE: 40 m a.s.l.

YIELD PER HECTARE: 50 quintals.

STRAINING SYSTEM: Guyot.

PLANTING DENSITY: 4,500 vines per hectare.

HARVESTING PERIOD: 25-30 August.

VINIFICATION: The grapes are picked when well ripened at the end of August and are then dried in the fruit cellar, placed in 5 kg crates in a ventilated atmosphere at 23°C; when half their weight has been lost, about 40 days later, the grapes are pressed and the must thus obtained, particularly rich in sugars, ferments slowly at 18°C for more than a month in stainless steel vats, where they remain until bottling.

BOTTLING PERIOD: first half of April.

ALCOHOL CONTENT: 12,5% vol.

RESIDUAL SUGARS: 180 gr/l.

TOTAL ACIDITY: 6,65 gr/l.

PH: 3,39.

AGING CAPACITY: long, as with all sweet wines, time benefits.

BOTTLE SIZE: 0,50 l, 1,5 l.

TASTING NOTES: The six weeks of drying guarantees a high concentration of sugars and some natural transformation of the grapes contributes to the extraordinary aromas of apricot, rose petals, papaya and quince. Sweet and fleshy in the mouth, but also lively with citrus notes. It recalls nougat and candied ginger.

MATCHING: Wine made to match with the best sweets, and having been dried could possibly favour dried fruits as well as being enriched by fruits with a prominent acidic content.