BARONE
MONTALTO

baronemontalto.wine

Barone Montalto explores the Belice Valley, inland from Trapani. Sicily, a historic territory of connection between civilisations, is a unique region in which the force of the elements and cultures permeates every corner. Ancestral nature, cultural stratification, scents of land and sea, salt and altitudes, volcanoes and art. The southwestern part of the island is our home: here we rediscover and interpret with an eye to the future the historic varieties that are typical of this noble land.
Sicilian vineyards are among the largest in Italy by area and earn first place in terms of organic coverage.

PASSIVENTO
Rosso
Terre Siciliane IGT

ORIGIN
The vineyards stand on deep alluvial dark soils, medium-textured, sandy-clay loam composition, good organic matter content.

GRAPE VARIETIES
Red grapes

IDENTITY
Intense, balanced, round, it adopted the winemaking innovation of appassimento for the first time dedicated to Sicilian grapes, launching them internationally and giving a new distinctive style on the island.

HARVEST
The grapes are harvested by hand towards the end of September, and begin a partial drying process already on the vine: this is therefore a very natural process that allows the aromas and flavors to be concentrated.

WINEMAKING
Part of the grapes are placed in 4 kg crates for several weeks in a naturally ventilated area. The enzymatic processes thus allow the development of the aromatic and gustatory peculiarities: all the primary aromas and body of the product are concentrated, which, despite being more concentrated, maintains thanks to the natural sugars of the grapes in it a high drinkability and pleasantness.

TASTING
Dark and deep red in color, it reveals intensely fruity notes of candied figs and ripe fruit on the nose. In the mouth, the body is important, balanced in both roundness and persistence.

PAIRINGS
Important dishes with strong flavors: game, stews and aged cheeses. Despite its considerable structure, this wine lends itself to meditation and good company.
Serving temperature 14-16°C.

ALC. BY VOL. 13,5% | AVAILABLE FORMATS 0,75 L - 1,5 L

**The alcohol content may vary depending on the vintages.*