

Cori Passito by Costantino

TYPE	Rich, viscous white dessert wine
VINTAGE	2020
VOLUME	50 cL
ALC. CONTENT	13 %

Wine profile



Tips to enjoy

FOOD PAIRING
 Pair with mature cheeses or blue cheeses or pastry desserts like almond pastries

SERVING TEMPERATURE
 12 °C

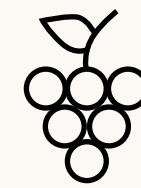
AGING POTENTIAL
 20 years

Tasting notes

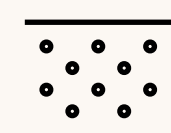
NOSE The nose is dominated by the sweetness of honey, enriched by an ample bouquet of spices, which range from camomile to cardamon, from dried fruit to tabacco

MOUTH Round and full bodied with subtle hints of citrus. Viscous and syrup-like in the mouth. The minerality of this wine persists with a salty tingling in the back of the mouth

Vineyard and vinification



GRAPE VARIETIES
 Moscato Giallo



TERROIR
 Calcareous clay



TERRAIN AND ELEVATION
 By the sea 200m



LOCATION
 Partinico, Palermo, Sicily

VINEYARD

Grapes are first dried on the plant, then they are harvested in the last week of September and brought to the cellar. After careful selection, the bunches are tied to special racks for further drying. When ideal conditions are reached, manual destemming is carried out.

VINIFICATION

The "passula", the raisins obtained after the drying, are infused for 40-50 days in wine made from the same (non-dried) grapes, which was previously vinified at a controlled temperature of about 14 degrees. Then the infusion is manually pressed using an traditional press.

MATURATION

The Passito ages for about 60 days in 500 liter oak barrels.

