



## PASSADINERO

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"PASSA DI NERO" COMES FROM "NERO D'AVOLA" GRAPES AFTER A PERIOD OF DRYING ON THE PLANT, IT IS VERY COMPLEX BOTH IN FRAGRANCE AND TASTE, WITH A HIGH ACIDITY WELL BALANCED BY THE SWEETNESS. INTENSITY AND VARIETY OF SCENTS AND FLAVOURS AND THEIR PERSISTENCE MAKE IT UNIQUE.

### LABEL DESCRIPTION AND BEVERAGE INSPECTING

**Type** / Red Wine from late harvest.

**Appellation** / D.O.C Sicily.

**Grapes** / Nero d'Avola 100%

**Alcohol Content** / 12,5% vol.

**Content** / 50 cl.

### MANUFACTURING PROCESS

**Vineyards Production** / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 580 meters above sea-level in lime-clay soils.

**Period and Method of Harvesting** / Third decade of October exclusively by hand, after a period of drying on the plant.

**Yield** / 40 q.li per hectare.

**Wine Cellar and Bottling** / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

**Fermentation and maceration** / Red vinification process in steel tanks at controlled temperature of 24° C for 30 days.

**Malolactic fermentation** / In stainless steel tanks.

**Conservation** / In steel tanks at controlled temperature 15° C.

**Ageing before release** / 12 months in 4<sup>th</sup> passage wooden barrels.

**Ageing in bottle** / 6 month.

**Conservation Bottled Wine** / 16° C.

### ORGANOLEPTIC CHARACTERISTICS

**Color** / Intense purplish.

**Smell** / Many flavours of fresh fruit and Jam fruit, balsamic, liquidizes and chocolate.

**Taste** / Very rich, full bodied, sweet and slightly tannic, very persistent.

**Food Pairing** / Aged cheeses and dark chocolate.

**Service temperature** / 16° C.



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