



## ALEATICO PASSITO Indicazione Geografica Tipica Toscana

**The wine:** this “passito” is produced in small quantity, less than 500 bottles, is made with grapes of Aleatico. In Tuscany, this wine has ancient roots in the coastal zone and in the “archipelago”. Speaking specifically of the Maremma and Morellino di Scansano the Aleatico was used after drying in a plant to prepare a wine with high alcohol but not fortified (source ARSIA notebooks, No.6/97).

**Vineyard and grapes (extension):** 0.25 hectares certified organic by ICEA. From this surface are obtained 250/300 liters of finished wine per year.

**Grape variety:** 100% Aleatico.

**Winemaking:** The grapes, already slightly dried on the plant are hand harvested and left on drying in a cool, well ventilated area . The drying period lasts from 40 to 50 days after which the grapes are de-stemmed and the first part of the fermentation takes place in stainless steel, then the final part of the fermentation is in wooden barrels (114 l) medium or medium-strong toast.

**Date of bottling:** starting from 24 months aging are evaluated only the best lots of different vintages of this wine and bottling takes place after the assembly usually in the month of December.

**Maturing and refinement:** after a period on the lees of six months with frequent batonnages the wine refines in bottles for at list six months.

**Number of bottles produced:** about 500 bottles of 0.5 L.

**Tasting notes:** The color is deep garnet red, nose is characterized by aromas of rose, dried apricot and ripe black fruit that integrate with perceptions of spicy secondary tones; woody note of important complement necessary to harmonize the nose exuberance. The palate shows character, great texture, and personality, very pleasing given the residual sugar balanced by the natural acidity from fermentation and maintained by the assembly, the alcohol content is not excessive makes it a very balanced and pleasant drink.