

“PASSALUNA”

*The moon influence the rhythms of nature and life of those who cultivate the grounds; Passaluna is a tribute to this light that guides us silently.
Produced in small batch only when weather conditions give us the best grapes.*



TOSCANA ROSSO I.G.T.

Production zone: San Gimignano (Sienna district in Tuscany, Italy)
Grape varieties: 50% Colorino and 50% Syrah

THE VINEYARDS

Exposition: south-east
Altitude: 290 meters above sea level
Soil composition: prehistoric seabed, sand, clay and marine fossils
Growing method: spurred cordon
Year of plantation: 2005



HARVEST AND FERMENTATION

Harvest period: third week of September
Harvest: manual
Alcoholic fermentation:
in stainless steel tanks with temperature controlled at 26° C
Malolactic fermentation: yes
Maturation: 12 months in stainless steel vats
Ageing: 18 months in French oak barrels of 500 l.
Bottle refinement: we suggest a minimum 8 months
Average production: 2800 bottles

TASTING NOTES

Visual exam: opulent deep and dark red with purple shades
Olfactory exam:
complex and deep. Notes of blackberry jam and currants,
spicy features include clove and black peppercorn, pot-pourri,
smokey hints
Gustatory exam:
smooth and bold, the mouth recreates the spicy and fruity
notes, elegant tannins, long finish
Food pairings: game meat or lamb with gravy, creamy potatoes

BOTTLE SIZE

750, 1500 ml