

LE ROBBE – GIUSEPPE CIPOLLA

Sicily



APPELLATION: IGT Terre Siciliane

BLEND: Nero d'Avola

WINEMAKER: Giuseppe Cipolla

VINEYARD:

Le Robbe comes from the Passofonduto vineyard, planted by Giuseppe ten years ago. The soils are a combination of limestone, chalk and 'trubi' – comprised of calcium and chalk alongside marine fossils. The vines are trellised and planted in the Alberello style.

VITICULTURE:

The vineyards are farmed organically and all grapes are hand harvested.

WINEMAKING:

The grapes are hand harvested, destemmed then fermented on skins in small vats for three nights. Once fermentation has finished, the wine is aged in 500-litre botti for nine months then bottled without fining or filtration.

WEBSITE: <https://www.passofonduto.it/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A beautifully lifted expression of Nero d'Avola, full of brambly fruit and a touch of creaminess. Deep and vibrant with notes of dried fruit and a tangy, fresh finish.