

OCCHIO DI SALE – GIUSEPPE CIPOLLA

Sicily



APPELLATION: IGT Terre Siciliane

BLEND: Nero d'Avola 60%, Inzolia and Trebbiano 40%

WINEMAKER: Giuseppe Cipolla

VINEYARD:

Occhio di Sale comes from the Torre di Salto vineyard, containing 20-year-old vines which Giuseppe purchased. The soils are a combination of sand, limestone and 'trubi' – comprised of calcium and chalk alongside marine fossils. The vines are trellised and trained in the Tendone system.

VITICULTURE:

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

WINEMAKING:

The grapes are hand harvested and destemmed then direct pressed in whole bunches, with a small portion macerated overnight on the skins. The wine is fermented and aged in stainless steel and 225-litre botti for six months before being bottled without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

A complex and refreshing rosato with effervescent sherbet aromas, followed by zippy blood orange and raspberry notes with a salty, smoky finish.