

Feudi del Pisciotto

GIANFRANCO FERRE PASSITO GEWURTZTRAMINER-SEMILLON SICILIA IGT

A great challenge; Gewürztraminer andSemeillon in equal parts go to create awine which is truly unique for Sicily. Theintensely aromatic notes of Gewurztraminercombine flawlessly with theexcellent structure of Semeillon; and allsustained with a perfect acidity.

Type:Dessert Wine
Varietals:50%Gewürztraminer, 50%Semillon

Vineyard Location:Gurra di Mare, Porto Palo (Menfi)
Trellising:Spurred cordon
Soil:Sandy with a small presence of clay

Vinification:Vinification in new barriques

Aging Process:50% new barriques and 50% used barriques

Tasting Notes:
Color:Golden with amber tones
Bouquet:Intensely aromatic notes of Gewürztraminer
Flavor:Excellent structure of Semeillon sustained by perfect acidity

Alcohol Content:16%
Serving Temperature:15°C
Production:2,000 bottles

Bottle size: 0.500 lt.
Grapes : Gewurztraminer (50.00%), Semillon (50.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea**.**It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.;



ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong