



Feudi del Pisciotto

**GIANFRANCO FERRE PASSITO
GEWURTZTRAMINER-SEMILLON
SICILIA IGT**

A great challenge; Gewürztraminer and Semeillon in equal parts go to create a wine which is truly unique for Sicily. The intensely aromatic notes of Gewürztraminer combine flawlessly with the excellent structure of Semeillon; and all sustained 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 : Gewürztraminer (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.

