

PASSOCALCARA rosso riserva

MUSITÀ



technical sheet

Appellation	DOC Sicilia RISERVA
Varieties	Nero d'Avola - Syrah
Production Area	Western Sicily, hilly areas in and around Salemi
Soil	Chalky tending also to clayey
Vineyard	Counter-espalier with Gujot breeding
Harvest	Late August for Sirah; late September for Nero d'Avola
Vinification	Prolonged maceration and fermentation with selected yeasts at a controlled temperature of 26° of the destemmed grapes with frequent pumping over. Malolactic fermentation entirely carried
Ageing	For about 18 months in barrique with frequent batonage.
Tastings notes	Dark red and violet colour, with spicy olfactory notes of morello cherry, cherry, incense. Very structured taste, never excessively tannic but harmonious, almost velvety.
Serving temperature	18° C



Analytical data

Alcohol:	15%
pH:	3,5
total acidity:	6,1 gr/l
Sugars:	1,5 gr/l

Packaging

Bottle size:	75 cl - Borgognotta
Closure	Tappo Nomacork Reserva
Bottle weight:	1,35 Kg
Carton weight:	8,4 Kg
Carton size:	323 x 253 x 168 mm - orizz.
Pallet size:	80x120
Cartons for layer:	10
Cartons for pallet:	70
Carton format:	6 btl
Pallet gross weight:	600Kg
Layers for pallet:	7
Bottle for pallet:	420