

# Passito di Noto 2024

Noto DOC

100% Moscato Bianco

*Sicily is the land of sweet wines in all its quarters, with different styles and varieties. In the opinion of many people Moscato – or perhaps the ‘moscati’ – is the original grape, for others the Biblino from Syracuse, the first wine described in Sicily, was the father of the present Moscato Passito di Noto.*

*This is an antique wine which has become modern, thanks to a new system of drying.*

*The vines are cultivated according to the criteria of sustainability and organicity, and together with careful vinification, respecting and protecting the aromatic profile.*

*Explosive aromas of exotic fruit, jasmine and citrus fruit are complex while at the same time much enjoyed; the ideal companion for the great Sicilian tradition of sweets and ices.*



FIRST VINTAGE  
2003

DISTRICT OF VINEYARD  
Noto (SR)

VINEYARDS  
Buonivini e Agliastro

WINERY  
Buonivini



CERTIFIED  
Organic Wine; SOStain®;  
10.1 B



**TYPE OF SOIL:** soils consisting of lime marl, abundant structure of small elements; fine texture with light-coloured chalk fragments.

**ALTITUDE:** 40 metres above sea level.

**YIELD PER HECTARE:** 90 quintals fresh grapes before drying.

**TRAINING SYSTEM:** espalier with Guyot pruning system.

**PLANTING DENSITY:** 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOStain® protocols: ground cover with beans, vetch and wild flowers to supplement the organic material and nitrogen content to increase vitality of the soil's microfauna; defence of plant life with sulphur and copper in very small quantities; attack on phytophages with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 23<sup>rd</sup>-28<sup>th</sup> August.

**VINIFICATION:** the grapes are gathered by hand into crates weighing between 5 to 6 kg which are transported to a chamber where the drying process is initiated under controlled conditions of temperature and humidity (21 °C and below 75% relative humidity). For five weeks the crates are checked daily and agitated weekly, until a weight loss of 42% is reached. At this stage the grapes are carried to the winery, still in their crates; the clusters pass to a table for selection to identify the imperfect grapes which are discarded, and the rest are destalked.

The must obtained is kept at 6 °C together with all the lees for 15 days. After this, fermentation of the clear must will have begun, which after 45 days will have achieved the ideal sugar/alcohol balance; at this point, helped by cold, we interrupt the fermentation process, and finally we wait patiently for several months before bottling.

**BOTTLING:** March 2025.

**ALCOHOL CONTENT:** 12% vol.

**RESIDUAL SUGARS:** 168 g/l

**TOTAL ACIDITY:** 7,15 g/l

**PH:** 3,15

**AGEING CAPACITY:** long, as with all sweet wines, time works wonders.

**BOTTLE SIZES:** 0,75 l, 1,5 l

**WEIGHT OF BOTTLE:** 500 g (0,50 l)

**CORK:** single-piece natural cork.

**TASTING NOTES:** Sicilian sweet wines are timeless classics. They vary much from one corner to another of the island. The drying process of about a month and a half at moderate temperatures develops the enzyme processes which determine the complexity of extraordinary aromas. Thus ripe loquat, dried apricot, chestnut honey, rose petals, papaya and quince.

**PAIRING:** wines which in their raisined state favour drier sweets, possibly enriched by some fruit with prominent acid notes. The chocolate of Modica in various forms is also good; perfect matching with anything based on marzipan. Ideal with sweets based on creamed ricotta, such as cassata or cannoli.

## NOTES ON THE VINTAGE - NOTO 2024

In the Southeast, accustomed to growing years with little rainfall, the gap was lessened when compared to previous years, with an early harvest of only 7 days and 20% less production. In Noto, Moscato appreciated the early harvest, avoiding the August heat and benefiting from the July light.