

Le Passanti

I.G.T. SALENTO • FIANO

PRODUCTION AREA

Pulsano (Ta).

TRAINING

Cordon-trained spur-pruned (4,500 plants per hectare).

HARVEST

Second half of September with some late harvest.

VINIFICATION

Grapes are picked in small crates that are then used to dry the grapes in a single stack in a covered loft with temperature and humidity control. After roughly 2 months, the dried grapes are pressed to obtain a dense, sweet must that ferments slowly for a few weeks, first in stainless-steel vats and then in barriques.

AGING

At least 2 years in cask and then in stainless steel and bottle.

AGING POTENTIAL

This is a very distinctive wine that will continue to evolve over time and reward the patient wine lover.

SERVING TEMPERATURE

14°C. (57°F).

