

# Martinico & Figli

CASA FONDATA NEL 1962

## PASSITO

*tra le vigne, una vigna inaspettata,  
un vino che vuole sfidare  
la tradizione di un territorio.*

TERRE SICILIANE

Indicazione Geografica Tipica



### PRODUCTION AREA

*Western Sicily, Contrada Pergola, Salaparuta, Province of Trapani;*

### VINEYARD

*Crafted from a single 8,500-plant vineyard, planted in 2007. North-facing exposure, trellis-trained with Guyot pruning, delivering approximately 7,000 kg per hectare;*

### LANDS

*Situated at 550 m a.s.l., on medium-textured calcareous soils, ideal for producing wines of structure and elegance;*

### CLIMATE

*Mild winters and dry, ventilated summers, with pronounced diurnal temperature shifts that enhance aromatic complexity;*

### VINIFICATION

*Fermentation occurs in stainless steel tanks under precise temperature control. During fermentation, successive additions of dried grapes are incorporated to enrich flavor and texture. The wine matures for 12 months in tank and is refined for 8 months in bottle before release;*

### ANALYTICAL DATA

*Alcohol: 14.00% vol – Total acidity: 5.90 g/l – pH: 3.52;*

### MY TASTING NOTES

*Radiant golden color with amber reflections. Aromas of honey, apricot, fig, and candied orange, layered with delicate hints of aromatic herbs. The palate is expressive, persistent, and fresh, with a harmonious balance of sweetness and acidity;*

### LONGEVITY

*Excellent longevity, exceeding 15 years;*

### FOOD PAIRING

*A wine for contemplation. Perfect with dry pastries, ricotta-based desserts, and chocolate delicacies. Exceptionally compatible with blue cheeses and semi-aged cheeses.*

*Serve at a temperature of 16°.*