

The Contessa Entellina
Estate

Passiperduti 2023

Sicilia Doc Grillo

Passiperduti is a timeless Grillo with an elegant and floral soul; it presents notes of broom accompanied by hints of citrus. In the mouth, earthy notes and persistence are prominent: a wine of remarkable complexity.



PRODUCTION AREA

Southwestern Sicily, Contessa Entellina Estate and neighbouring territories.

GRAPES

Grillo.

SOILS AND CLIMATE

Altitude from 400 to 500 m above sea level; hilly terrain with loamy clay soils, with a sub-alkaline reaction (pH from 7.5 to 7.9). Total limestone from 25 to 30%. Rich in nutrients (potassium, magnesium, calcium, iron, manganese, zinc). Mild winters; dry and windy summers with significant temperature variations between day and night.

VINEYARD

Counter-espalier training with Guyot pruning; planting density of approximately 4,600-5,200 plants per hectare and productive yields per hectare of 65-75 quintals per hectare.

VINTAGE

Overall, 604mm of rain was recorded compared to the average of 662mm*. In particular, after a winter with little rain, the abundant rains in May guaranteed an excellent water supply in the soil, allowing the vineyard to cope with the high temperatures that lasted about ten days in July. Ideal climatic conditions characterised the following weeks. The 2023 vintage was challenging: thanks to scrupulous agronomic management, the vegetative production cycle ended regularly, giving life to well-ripened grapes. There was a lower production than the average for this Estate, of a quality perfectly in line with the company objectives.

**The rainfall data are collected by SIAS (Sicilian Agrometeorological Service); the rainfall recorded from October 1st to September 30th of the following year is considered; the average is calculated starting from the 2003 harvest.*

HARVEST

The Grillo grapes were harvested between the end of August and September.

WINEMAKING AND AGING

A further selection of grapes at the winery, on a vibrating table; after soft pressing, the fermentation of the must in steel follows, at a temperature of 14-16 °C; the wine ages in tanks for three months and at least three months in the bottle before being marketed.

TASTING NOTES

Passiperduti 2023 is a brilliant straw-yellow colour with greenish hues. To the nose, it is broad and deep with citrus notes of citron and grapefruit, tropical hints of Litchi chinensis and floral notes of broom. On the palate, it has good structure and is tangy, earthy and persistent; it is a pleasant and elegant drinking wine. (February 27th, 2024)

AGING POTENTIAL

To be enjoyed over 4-5 years.

ARTISTIC LABELS

The name and label recall the serenity we feel when we contemplate nature. Passiperduti is a poetic and elegant wine capable of evoking some of the most representative lines of Italian literature: *L'infinito* by Giacomo Leopardi. "Sempre caro mi fu quest'ermo colle, e questa siepe, ... Ma sedendo e mirando, interminati spazii di là da quella, ... mi sovvien l'eterno, ... e il naufragar m'è dolce in questo mare."

FOOD PAIRING

Passiperduti pairs perfectly with refined appetizers, raw fish and shellfish, vegetarian dishes and white meats. It is to be served in medium-sized and medium-height wineglasses; it can be uncorked at the time of serving, and it is excellent at 10-12 °C.

ANALYTICAL DATA

Alcohol 13.58% vol., total acidity 5.5 g/l, pH 3.24.

FIRST VINTAGE

2021.