

Passiperduti 2024

Sicilia Doc Grillo

Passiperduti is a timeless Grillo with a floral soul, its notes of broom accompanied by hints of citrus. In the mouth it is notable for its minerality and persistence.



PRODUCTION AREA

Southwestern Sicily, on the Estate of the Municipality of Contessa Entellina and in other particularly suitable areas.

GRAPES

Grillo.

SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning and other traditional training methods suitable for producing quality grapes.

VINTAGE

The 2024 growing season was characterised by low rainfall and higher average temperatures; the harvest began a few days early. The quantity produced was below average; the quality was completely in line with the company's targets.

WINEMAKING AND AGEING

The gentle pressing of the grapes is followed by the fermentation of the must in steel at a controlled temperature; the wine ages in tanks for three months and in the bottle for at least three months before being marketed.

TASTING NOTES

Passiperduti 2024 is a brilliant straw yellow colour with greenish tints. On the nose, it is broad and deep with notes of citrus fruit and lychee, and floral notes of elderflower. On the palate, it has volume, savouriness and persistence (31/1/2025).

AGEING POTENTIAL

To be enjoyed within 4-5 years.

DESIGNER 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 verses of Italian literature: *L'infinito* by Giacomo Leopardi. "This solitary hill has always been dear to me, and this hedge,... But when I sit and gaze, I imagine, in my thoughts endless spaces beyond the hedge, ... eternity occurs to me, ...and to founder in this sea is sweet to me."

FOOD PAIRINGS

Passiperduti goes well with refined appetisers, raw fish and shellfish, vegetarian dishes and white meats. Serve in medium-sized and medium-height wineglasses; it can be uncorked at the time of serving and served at 10-12°C.

ANALYTICAL DATA

alc 13.5% by vol., total acidity 5.55 g/l, pH 3.20.

FIRST VINTAGE

2021.



Donnafugata è
certificata Sostain



Lightweight bottle produced on the
island mainly from recycled glass