

# PASSOPASSO zibibbo passito

# MUSITA



SICILIA DOC  
 CONSORZIO  
 DI TUTELA VINI

## technical sheet



<i>Vintage</i>	2024
<i>Appellation</i>	IGT Terre Siciliane Passito
<i>Varieties</i>	Zibibbo
<i>Production Area</i>	Western Sicily, hilly areas in and around Salemi
<i>Soil</i>	Mix chalk - clay
<i>Vineyard</i>	Counter-espalier with Gujot training
<i>Harvest</i>	Late harvest, first decade of October
<i>Vinification</i>	Drying of the grapes in crates, extraction of the must and fermentation with selected yeasts until the set alcohol content is reached, and subsequent holding at 0°C. This is followed by stabilization and final microfiltration before bottling to preserve the typical fragrance of the zibibbo grape
<i>Ageing</i>	In temperature-controlled steel for several months
<i>Tastings notes</i>	Surprising freshness and fragrance, both olfactory and gustatory, that goes far beyond expectations with respect to a passito visited in a modern key and extreme usability.
<i>Serving temperature</i>	8 - 9° C.

### Analytical data

<i>Alcohol</i>	11,0%
<i>total acidity:</i>	6,9 gr/l
<i>Sugars:</i>	128 gr/l

### Packaging

<i>Bottle size:</i>	50cl in single box		
<i>Closure</i>	Tappo Nomacork Select Green		
<i>Bottle weight:</i>	1.1 Kg including single box		
<i>Carton weight:</i>	7 Kg	<i>Carton format:</i>	6 bottles
<i>Carton size:</i>	277 x 180 x 213 mm		
<i>Pallet size:</i>	80x120	<i>Pallet gross weight:</i>	800 Kg
<i>Cartons for layer:</i>	16	<i>Layers for pallet:</i>	7
<i>Cartons for pallet:</i>	112	<i>Bottles x pallet:</i>	672

## Musita s.r.l.

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