

Passopisciaro

Scinniri Terre Siciliane IGT



Scinniri is a blend of Nerello Mascalese, Petit Verdot, and Cesanese d'Affile, grapes grown between 550m and 1000m ASL. The vines are 20 to 100 years of age, growing on the northern slope of Mount Etna.

Vinification: Fermentation in stainless steel vats. Aging took place in large oak barrels for 10 months.

Grape varieties : Nerello Mascalese, Petit Verdot and Cesanese d'Affile

Altitude : 550m - 1000m ASL

Vineyard age : 20-100 year-old vines

Soil : 15,000 years old pyroclastic lava soil

Tasting notes :

Scinniri is a complex wine, with notes of dark ripe fruit, black cherry, blackberry, and plums going hand in hand with dried flowers and Mediterranean aromatic herbs. Long sip, freshness, and minerality from Nerello Mascalese, the wine is uplifting and at the same time very quaffable. The long aging softened the tannins, cherishing the palate and making it elegant.

