

Aleatico passito dell'Elba DOCG

The Aleatico Passito dell'Elba DOCG is the wine that represents the island beyond all borders, iconic and identifying, created in the vision of pleasantness and balance. It has an intense bouquet and a velvety taste and it is perfect with desserts, cheeses or as a meditation wine

Blend
Aleatico

Name
Aleatico Passito Dell'Elba DOCG

Soil type
Rocky, clay and sandy soil, originating from rock erosion and fluvial processes.

Harvest period
Mid September

Harvest Method
Manual in ventilated crates

Vinification
The grapes, selected on the plant, are placed on a single level in small ventilated boxes and dried naturally in the shade in a room exposed to the daily breezes. Once the desired level of drying is reached, it is destemmed manually and fermented at a controlled temperature. The malolactic fermentation was carried out at the beginning of fermentation. The extraction processes were carried out through manual punching down. The maceration lasted 4 weeks. After soft pressing, the pressed grapes were separated.

Refinement
The wine is aged in small 110 liter French oak barriques and in steel tanks sur lies (on its fine lees) until bottling.

Sensory Notes:
Deep ruby red with purple reflections, the bouquet is extremely intense with notes of black cherry in alcohol, cinnamon, candied orange, pot-purrie and tamarind syrup. On the palate it enters broad, sweet, creamy and velvety, with a very dense and soft tannic texture. The taste is made vibrant by a marked acidity that supports it up to the salty closure of Mediterranean scrub with floral returns of jasmine and fruity cedar and carob.

Serving temperature
14°C

Awards

2024 **Untold**: 2 cavatappi
2024 **Gambero Rosso**: 1 bicchiere
2024 **Guide Espresso**: 94/100
2024 **Winescritic**: 94/100
2023 **Decanter**: 93/100
2023 **Vitae**: 3 viti
2023 **Winescritic**: 95/100
2023 **Gambero Rosso**: 2 bicchieri
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