



# RUGGINE GRILLO PASSITO DOC SICILIA



**Production Area:** Sambuca di Sicilia (AG),  
c.da Sgarretta - 350m s.l.m.

**Variety:** 100% Grillo Passito

**Soil:** Medium Texture

**Training System:** Espalier

**Vinification and aging:** The grapes are hand-harvested and collected in crates, then carefully sorted. Part of the harvest is used for fresh must, while the rest is set aside for drying.

At the winery, the grapes are gently pressed.

Fermentation takes place in stainless steel under controlled temperatures; during the process, dried grapes—manually destemmed and selected—are added several times, releasing sweetness, freshness, and aromas during maceration. Vinification and maceration last over a month, followed by 6 months in tanks and at least 6 months in bottle before release.

**Winemaker:** Vito Giovinco



Bright amber color. On the nose, dried grapes, apricot, and candied citrus peel emerge. On the palate, ripe fruit, balsamic and honeyed notes, with a unique reference to long-aged wines. The sip is intense and harmonious, with a perfect balance of freshness and sweetness.



A wine for contemplation. Also perfect with dry desserts, chocolate, ricotta, or panettone. It is also interesting with savory dishes such as bottarga or blue cheeses. **Serve at 10°C.**