

Passito dello Stretto

Calabria IGT Passito



Since the Vili century b.C. in Calabria the production of raisin wines was widely spread. So far, we produce the raisin wine “Stretto” using white Greek and Alexandrian Muscat (local Zibibbo) grapes, raised in the terrace vineyards which gives onto the “Stretto” (straits of Messina).

Name: IGT Calabria Passito dello Stretto

Vines: Moscato d’Alessandria, Greco Bianco

Vinification: Natural sweet wine obtained by drying part of grapes on plants and part on trellis

Soil: Mediun mixture

Alcool: 15 % Vol.

Serving temperature: 10°C

Bottle: Bordolese 75cl; lisette 50cl

Food pairing: Perfect for after meal, accompanied by the Calabrian biscuits with almonds and honey. It can be used as ingredient in a lot of rice dishes, cocktails, ice creams, “if it is drunk cool, it wil bring a lot of joy”

Organoleptic properties: Amber coloured with golden reflections, sweet floral flavour, apricot sensation, honey sweet, intense, very persistent, very “strait”

