



GIASIRA

AURANTIUM 2025



Denomination: DOC Passito di Noto

Grapes: Moscato bianco passito

Certification: Organic - IT BIO 006 D67W

Annual production: less than 500 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density: 5,000 vines per hectare, with yields of 80 q/ha

Harvesting: manual harvest in the first half of August and naturally dried on racks

Vinification: vinification in stainless steel tanks at controlled temperature

Ageing: maturation in French oak barrique for 5-6 months and ageing in bottle for 3 months

Alcohol content: 13% vol

Residual sugars: 150 g/l

Total acidity: 5,58 g/l

Ph: 3,58

First vintage: 2010

Bottle size: 0,5 l

Tasting notes:

Appearance: golden yellow colour

Nose: pleasant aromatic notes of candied citrus fruits, yellow pulp fruits and sage

Palate: its sweetness is never cloying because it is well balanced by a good acidity, with delightful notes of candied orange, dried apricots and dates

Food pairing:

Ideal pairing with Sicilian dry pastries and fruit tarts; this wine also goes perfectly with blue cheeses or long ageing cheeses