

Vigneti Zabù,

**`Il Passo Verde` Organic Nero d'Avola 2023**

Sambuca, Sicily, Italy



Grape Varieties	<b>100% Nero d'Avola</b>
Winemaker	<b>Giovanni di Giovanna</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>5g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.51</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## PRODUCER

Vigneti Zabù, in southern Sicily, is part of the Fantini group, founded by Valentino Sciotti in 1994 to produce top-quality wine from southern Italy. In 2005, Valentino and his and Sicilian winemaker Giuseppe Alfano Burruano planted their own vineyards on the hills around Lake Arancio, in Sambuca di Sicilia. Here, the untouched landscape boasts many ancient vineyards and proximity to the lake creates a perfect microclimate for grape growing. Their vines are planted at 400 metres above sea level on clay soils with good water retention capacity, which helps sustain the vines through Sicily's hot summers. Today, these vines continue to flourish, lending themselves to attractive, drinkable wines.

## VINEYARDS

The Vigneti Zabù vineyards were first planted in 2005 on the hills that surround Lake Arancio in Sambuca di Sicilia. Situated at an altitude of 400-600 metres above sea level, the soils are predominantly limestone, which provide excellent drainage. The crystal-clear waters of the nearby lake creates an ideal microclimate for viticulture and protects the vines from the relentless heat of a Sicilian summer.

## VINTAGE

The 2023 vintage was defined by a complex growing season, characterized by alternating warm, dry periods and cooler, wetter spells. These conditions required meticulous vineyard management and careful, selective harvesting to achieve optimal ripeness. Despite the challenges, the resulting wines show excellent balance, intensity, and freshness.

## VINIFICATION

Only the finest organic grapes were selected for this wine. After careful destemming and gentle crushing, fermentation took place at a controlled temperature of 24– 25 °C with extended skin contact to enhance colour, structure, and aromatic complexity. The wine is then matured for approximately six months, with 50% aged in barriques and the remaining 50% in concrete tanks, where it completes malolactic fermentation prior to bottling.

## TASTING NOTES

This Nero d'Avola is deep ruby-red in colour, with an expressive bouquet of ripe red and dark fruits, layered with spicy nuances and a distinctive balsamic note of eucalyptus. Full-bodied and well-structured on the palate, it shows balanced acidity and a long, persistent finish marked by spicy black fruit.