

Vigneti Zabù,  
`Il Passo` Nerello Mascalese 2024  
Sambuca, Sicily, Italy



Grape Varieties	<b>100% Nerello Mascalese</b>
Winemaker	<b>Giovanni di Giovanna</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13%</b>
Bottle Sizes	<b>75cl</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 planted in 2005 on the hills around Lake Arancio in Sambuca di Sicilia in southwestern Sicily. The uncontaminated area is perfect for viticulture and has many ancient vineyards. Lake Arancio, with its crystal-clear water, creates a perfect microclimate for grapes. The vines are planted at 400 metres above sea level on clay soils with good water retention capacity, which helps to sustain the vines through the hot Sicilian summers.

### VINTAGE

The 2024 vintage was shaped by heat and drought, yet the outlook for this vintage remains positive. Despite the challenging conditions, grape quality was excellent, with healthy, aromatic berries and a production increase of about 5% over 2023. An early bud break, flowering, and ripening led to a harvest roughly 12 days ahead of schedule.

### VINIFICATION

The grapes were destemmed and gently crushed, followed by light pressing to avoid over-extraction of tannins. Fermentation on the skins occurred at controlled temperatures of around 24–25°C for 10–12 days, with regular pump-overs every four hours to ensure balanced extraction. Malolactic fermentation was completed in concrete tanks, after which the wine was aged in American oak for four to six months, adding structure and subtle spice while preserving the purity of the fruit.

### TASTING NOTES

This Nerello Mascalese is bright ruby red in colour. On the nose, there are intense aromas of red fruit, combined with spicy notes of coffee and chocolate. On the palate, it is vibrant and well balanced with soft tannins and a long, silky finish.