



EMPSON & CO.
Experience Italy in a Wine glass



Il Passo Terre Siciliane IGT

Sambuca di Sicilia is located in the uncontaminated Belice Valley, surrounded in lush, verdant land and ancient vineyards, which reap the benefits of thousand-year-old traditions. The town was named after Arab Al-Zabuth, the Charming, who was responsible for bringing agricultural traditions back to a place that was starting to lose them. Today, there are archaeological artifacts all over the surrounding area reminding us of the generations of farmers who have lived there over the centuries. Their strong traditions for farming were based on total respect for nature and the land. These ideals are perfectly in line with the Farnese philosophy, leading to the creation of Vigneti Zabù. The hot Sicilian summer days and cool nights help the grapes develop wonderful, layered flavors. The heat of the summer is tempered by the generous water supply of Lake Arancio, which helps create an ideal microclimate for the vines. Zabù uses the most advanced winemaking technology, critical to bringing the essence of the grapes to the bottle. When fruit reaches peak ripeness, the vine shoots are cut about 10 cm (4 inches) from the grape bunches themselves so the natural drying process can begin, thanks to the intense Sicilian sun and hot Sirocco wind from Africa. The process results in heightened concentration and a reduction in the fruit's weight. Once the bunches reach a 15-20% decrease, they are meticulously selected, harvested and soft-pressed. Fermentation begins, with extremely lengthy skin aeration. The wine is raked into barrique, where it rests and ages for six months.

Wine exported to: USA

Most recent awards

ULTIMATE WINE CHALLENGE: 93



Winemaking and Aging

Grape Varieties:	70% Nerello Mascalese, 30% Nero d'Avola
Fermentation container:	Stainless steel
Aging containers:	Barrique
Container size:	225 L
Aging in bottle:	6 months



Vineyard



Tasting Notes and Food Pairings

Tasting notes:	Intense aromas of red berries, spices and red flowers. Full, round and well balanced, with persistent flavors of red berries and a consistent, long finish.
Food pairings:	Pairs with first courses, game and aged cheese.
