



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



ZHARA - PASSITO

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Moscato.

FERMENTATION

The grapes are crushed and left to steep for about 5 hours, then are gently pressed and fermented at 18-20°C.

TASTING NOTE

Deep yellow color. Intense a characteristic fragrance reminiscent of rose petals.

The palate of the connoisseur is sweet, warm and robust.

ACCOMPANIMENT

Wine at the end of the meal, accompanied by a pleasant dried fruit and sweets. Serving temperature 12°-15°C.



Dessert

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