



BACCADORO

Like the reflection of the sun on lemons, smelling like an orange blossom in bloom, like freshly picked citrus. In this sea of intensity, its freshness makes a sharp contrast. Reminds you of the strange fieriness of Sicilians, so... sweet.

Type: White dessert wine from partially dried grapes - Passito

Appellation: IGT Terre Siciliane

Grapes: Grillo and Zibibbo

Vinification: Cold maceration on the skins for 12 hours. Fermentation at controlled temperature and ageing in stainless steel tanks

Ageing: In the bottle

Alcohol: 12% vol.

Bottle capacity: 50 cl.

Food pairings: Delicious with desserts from traditional cuisine. A must try with almond pastries, dried figs, candied oranges

Serving temperature: 50-54 °F / 10-12 °C



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