

Passito di Noto 2025

Noto DOC

100% Moscato Bianco

Sicily is the land of sweet wines in all its quarters, with different styles and varieties. In the opinion of many people Moscato – or perhaps the ‘moscati’ – is the original grape, for others the Biblino from Syracuse, the first wine described in Sicily, was the father of the present Moscato Passito di Noto.

This is an antique wine which has become modern, thanks to a new system of drying.

The vines are cultivated according to the criteria of sustainability and organicity, and together with careful vinification, respecting and protecting the aromatic profile.

Explosive aromas of exotic fruit, jasmine and citrus fruit are complex while at the same time much enjoyed; the ideal companion for the great Sicilian tradition of sweets and ices.



FIRST VINTAGE
2003

DISTRICT OF VINEYARD
Noto (SR)

VINEYARDS
Buonivini e Agliastro

WINERY
Buonivini



CERTIFIED
Organic Wine; SOStain®;
10.1 B



TYPE OF SOIL: soils consisting of lime marl, abundant structure of small elements; fine texture with light-coloured chalk fragments.

ALTITUDE: 40 metres above sea level.

YIELD PER HECTARE: 90 quintals fresh grapes before drying.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocols: ground cover with beans, vetch and wild flowers to supplement the organic material and nitrogen content to increase vitality of the soil's microfauna; defence of plant life with sulphur and copper in very small quantities; attack on phytophages with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 13th-21st August.

VINIFICATION: the grapes are gathered by hand into crates weighing between 5 to 6 kg which are transported to a chamber where the drying process is initiated under controlled conditions of temperature and humidity (21 °C and below 75% relative humidity). For five weeks the crates are checked daily and agitated weekly, until a weight loss of 42% is reached. At this stage the grapes are carried to the winery, still in their crates; the clusters pass to a table for selection to identify the imperfect grapes which are discarded, and the rest are destalked.

The must obtained is kept at 6 °C together with all the lees for 15 days. After this, fermentation of the clear must will have begun, which after 45 days will have achieved the ideal sugar/alcohol balance; at this point, helped by cold, we interrupt the fermentation process, and finally we wait patiently for several months before bottling.

BOTTLING: March 2026.

ALCOHOL CONTENT: 12% vol.

RESIDUAL SUGARS: 183 g/l

TOTAL ACIDITY: 10 g/l

PH: 3,08

AGEING CAPACITY: long, as with all sweet wines, time works wonders.

BOTTLE SIZES: 0,75 l, 1,5 l

WEIGHT OF BOTTLE: 500 g (0,50 l)

CORK: single-piece natural cork.

TASTING NOTES: Sicilian sweet wines are timeless classics. They vary much from one corner to another of the island. The drying process of about a month and a half at moderate temperatures develops the enzyme processes which determine the complexity of extraordinary aromas. Thus ripe loquat, dried apricot, chestnut honey, rose petals, papaya and quince.

PAIRING: wines which in their raisined state favour drier sweets, possibly enriched by some fruit with prominent acid notes. The chocolate of Modica in various forms is also good; perfect matching with anything based on marzipan. Ideal with sweets based on creamed ricotta, such as cassata or cannoli.

NOTES ON THE VINTAGE - NOTO 2025

A cool summer greatly benefited the vineyards South-East Sicily, where we obtained healthy, balanced, ripe and fresh grapes: a harvest of great quality.

In Noto, there was a little more rain – thanks to spring storms near the sea – and a summer without excessive heat, which allowed for an early and beautiful harvest for the Moscato.

In summary, this is a vintage of typically “Noto” wines, intense and territorial, although it is still too early for a final assessment.