

ÈRA PASSITO | N/V CONTRADA PIANETTO

Terre Siciliane IGT- Organic
Muscat

*The delightful embrace of a charming, well-rounded
and extremely pleasant wine.*



Harvest

The first ten days of August and the second week of September.



Terroir and altitude: 50–750 meters above sea level

The terroir of Èra Passito is the result of a fascinating union between two distinct territories. The grapes from historic vintages have their roots in the former Noto estate, at 50 meters above sea level, where the Mediterranean climate and medium-textured, sandy soils impart structure and aromatic richness. These are combined with grapes from the most recent vintage grown in Pianetto, up to 750 meters above sea level, in medium-textured, clayey soils, which impart freshness and elegance.



Winemaking and ageing

This wine is produced through a process of natural drying of the Muscat grapes in the vineyard – which gives the wine a high concentration of aromas – followed by hand-picking and a careful selection of the bunches. The grapes are then subjected to cryomaceration to enhance the extraction of varietal aromas, whilst preserving the freshness and complexity of the grapes as much as possible. Ageing takes place in first- and second-use French oak barriques and tonneaux, to better integrate the wine's aromas, harmonising the various components and enhancing the complexity and depth of flavour.



The amber-yellow colour, enhanced by golden highlights, immediately suggests the richness and maturity of the grapes used. The result of the slow development and concentration of the vintage Muscat grapes, these nuances are indicative of the complexity and the lengthy drying and ageing process of this deep, intense wine.



On the nose, Èra releases a rich bouquet, characterised by captivating marine notes that evoke hints of iodine and helichrysum, reminiscent of the salty minerality of the Sicilian coast and the herbs of the Mediterranean scrub. These aromas are complemented by sweet, citrusy scents, such as candied blood orange, bergamot and citron, which add a distinctive freshness and liveliness. Delicate hints of dried flowers and honey contribute to a delightful and seductive olfactory experience.



On the palate, it offers a well-balanced sweetness that is never cloying, underpinned by a distinct savoury note. The texture is dense and enveloping, with a harmonious mouthfeel that reveals a pleasant, fresh smoothness. The slight hint of bitterness on the finish adds to the depth and elegance of this well-balanced wine with a lingering finish.



The hills between Piana degli Albanesi and Santa Cristina Gela are the birthplace of our vineyards, as well as the country's most thriving Arbëreshë community. It is from the Arbëreshë vocabulary that the name Èra derives, meaning breath, wind, and, in some contexts, aroma. We chose it to honour those who tended our land before us, and to evoke the breath of the wind that caresses our vineyards and contributes to the freshness and vitality of this passito.



'Èra Passito' recounts the origins and evolution of the Baglio di Pianetto project, highlighting the estate's historical heritage and the challenge of exclusive high-altitude viticulture. We possess a rich "library" of wines produced in historic vintages, matured and jealously preserved in our cellar: a snapshot of our constant commitment to quality and to expressing the character of a territory, the Val di Noto, which provided grapes suited to our winemaking philosophy. From the 2023 harvest, we have also sourced Moscato grapes from high-altitude vineyards, and following expert vinification, these have been blended with our selection of historic vintages to create a harmonious and refined wine.



8°



13.5 %



CAMPAIGN FINANCED ACCORDING TO EU REG NO. 2021/2115



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE

