

Miopasso is a small range of quality wines made with indigenous Italian grape varieties.

With Miopasso, our aim is to bring traditional styles of Italian wines to the international market place – a genuine taste of Italy.

We do this by using totally modern winemaking techniques to bring out every nuance of the grape variety.

The range consists of a Fiano, a Primitivo, a Grillo, a Nero d'Avola and a Pinot Grigio.

The Nero d'Avola is a real point of interest, being made using the “Ripasso” technique of adding a small percentage of wine made from sun-dried grapes, further enhancing the traditional characteristics of this complex, charming grape variety.



PINOT GRIGIO TERRE SICILIANE IGP

Miopasso Pinot Grigio is from Sicily, making it a unique and very different style from Pinot Grigio from the Vento. It is grown in the Trapani area to the west of the Island – Sicily's finest white wine production area.

FIANO TERRE SICILIANE IGP

The perfectly ripened grapes combine with crisp, citrus acidity, to give the wine a lovely balance. Fresh and floral with touches of honey, Miopasso Fiano is perfect chilled as an aperitif and wonderful with a plate of seafood.

GRILLO SICILIA DOC

Miopasso Grillo has an intense and typical bouquet, citrus and tropical fruit palate, fresh and perfectly balanced. This wine is perfect for drinking chilled, on its own.



NERO D'AVOLA SICILIA DOC

Deep, purple/red with an incredibly intense nose featuring black pepper and spices. The palate offers layers and layers of fruit with bursts of dark berry fruit, offering excellent balance and complexity, with a soft, long finish.

PRIMITIVO PUGLIA IGP

Miopasso Primitivo is the perfect combination of local tradition and modern wine-making, being robust at the same time as smooth and silky. Rich in fruit, with a certain "savoury" feel, Miopasso Primitivo has an abundance of ripe, dark berry flavours and is the perfect accompaniment to rich, meaty pasta dishes.