

MOSCATO DI PANTELLERIA

SWEET PANTELLERIA DOC WINE

CANTINE
PELLEGRINO
1880

An intense and fruity scent, ideal in combination with baked cakes and white chocolate.

GRAPE VARIETY

Zibibbo

TERRITORY OF ORIGIN

Island of Pantelleria

TERROIR

Soil composition: volcanic, sandy, slightly clayish

Altitude: from 0 to 300m above sea level.

Climate: mediterranean, mild winter, low rainfall, very hot and windy summer

VINIFICATION AND AGEING

Grape skin maceration for 10 hours, controlled fermentation and addition of neutral wine alcohol. 4 months of ageing in stainless steel, 2 months in bottle.

TASTING NOTES

Colour: yellow

Aroma: intense and persistent, with fruity notes of plum and apricot jam, zagara, hawthorn and broom.

Palate: sweet, warm, well-balanced and persistent

PAIRING

Baked and white chocolate desserts; medium seasoning cheese. Serve at 10°-12°C.

ALCOHOL CONTENT

15% by Vol.

SIZE

50 cl

