

ISESI

WHITE PANTELLERIA DOC

From the cultivation of sapling grapes, included on Unesco World Heritage list, a white Pantelleria Doc wine, an authentic expression of this unique land.

GRAPE VARIETY

100% Zibibbo cultivated from Pantelleria saplings, included on the Unesco heritage list

TERRITORY OF ORIGIN

Island of Pantelleria

TERROIR

Soil composition: volcanic, sandy and slightly clayey soil.

Altitude: 300 m above the sea.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Hand-picked during the first ten days of September. Reductive vinification with soft pressing and subsequent long fermentation at a low temperature. Ageing in steel for 12 months.

TASTING NOTES

Colour: straw yellow.

Bouquet: strong notes of green apple, white peach, caper flowers and jasmine, accompanied by slight hints of flowers and sage.

Flavour: clear notes of lemon and grapefruit, pleasant hints of green apple and hints of almond.

PAIRING

It enhances baked or stewed fish dishes, such as codfish au gratin or Pantellerian style swordfish. Serve at 8-12°C

ALCOHOL CONTENT

12% by Vol.

SIZE

75 cl

