

# PANTELLERIA

## PASSITO LIQUOROSO DOC

*Zibibbo grapes grown on head-trained bushes volcanic soils yield a wine with an intense fragrance with scents of candied fruits and citrus fruits.*



### GRAPE VARIETY

Zibibbo - head-trained bush vines, Unesco world heritage

### TERRITORY OF ORIGIN

Island of Pantelleria

### TERROIR

**Soil composition:** volcanic, sandy and slightly clayey soil.

**Altitude:** from 0 to 300 m above sea level.

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

### VINIFICATION AND AGEING

Harvest period from the end of August to mid-September. Soft pressing of the fresh grapes and addition of dried Zibibbo grapes. Fermentation at a controlled temperature, followed by fortification with wine rectified spirit. Ageing in stainless steel vats at

controlled temperature for 5 months.

### TASTING NOTES

**Colour:** golden yellow with amber reflections.

**Aroma:** intense and moderately complex with moderate notes of candied fruit, accompanied by sweet fragrances of vanilla and fresh citrus notes.

**Flavour:** sweet, warm and soft, characterized by a good freshness.

### PAIRING

Should be paired with traditional Sicilian dry biscuits, but also a perfect pairing with ricotta cheese accompanied by honey and toasted pine nuts. Serve at 12°-14°C.

### ALCOHOL CONTENT

15% by Vol.

### SIZE

75 cl