

PASSITO DI PANTELLERIA

CANTINE
PELLEGRINO
1880

SWEET PANTELLERIA DOC WINE

From zibibbo grapes, a warm and persistent wine, excellent in combination with fruit tarts and hard cheeses.

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

Soft pressing and temperature controlled fermentation. Fortification with neutral alcohol of wine and addition of dried Zibibbo grapes. Refining in thermo-controlled stainless steel vats and in bottle.

TASTING NOTES

Colour: yellow with amber reflections.

Aroma: intense and persistent with hints of apricot jam and acacia honey.

Palate: warm, harmonic, persistent.

PAIRING

Excellent with fruit tarts and hard cheeses.

Serve at 12° - 14°C.

ALCOHOL CONTENT

