

MOSCATO DI PANTELLERIA

NATURALLY SWEET PANTELLERIA DOC WINE

Zibibbo grapes grown on the sandy volcanic soils of the island yield a delicate natural Moscato wine with delightful notes of yellow peaches, melon and citrus fruits.

GRAPE VARIETY

100% Zibibbo

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 mid-September. De-stemming and maceration of the grapes for 8 – 10 hours at 6° C, followed by soft pressing and fermentation at controlled temperature of 16° C, then lowered to 3° C.

5 month ageing in stainless steel tanks at controlled temperature.

TASTING NOTES

Colour: light straw yellow.

Aroma: pleasant and intense notes of peaches, melon and citrus fruit.

Palate: delicate and balanced, with strong notes of yellow peaches and hints of melon and grapefruit.

PAIRING

Traditional: delicate desserts with pastry or ricotta creams.

Unconventional: soft “pasta filata” cheese with anchovies and pistachios. Serve at 12°-14° C.

ALCOHOL CONTENT

11.5% by Vol.

SIZE

50 cl

