



# PANTELLERIA PASSITO LIQUOROSO

FORTIFIED WINE DOC, PANTELLERIA

*Zibibbo grapes grown on head-trained bushes volcanic soils yield a wine with an intense fragrance with scents of apricot, honey and dried figs.*



## 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 the end of August to mid-September. Soft pressing of the fresh grapes and addition of dried Zibibbo grapes. Fermentation at a controlled temperature of 16°C, followed by fortification with wine rectified spirit. Aging in stainless steel vats at controlled temperature for 5 months.

## TASTING NOTES

Colour: golden yellow tending to amber.

Aroma: intense and lingering, with scents of apricots, honey and dried figs.

Palate: balanced and honeyed, with notes of dried figs and light hints of apricots and sweet fruit pickles.

## PAIRING

Traditional: Sicilian traditional dry pastries, Pandoro, Panettone.

Unconventional: Sicilian Pecorino cheese with orange pickles. Serve at 12°-14° C.

## ALCOHOL CONTENT

15% by Vol.

## SIZE

75 cl

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