



PASSITO DI PANTELLERIA

NATURALLY SWEET PANTELLERIA DOC WINE

Zibibbo grapes grown on head-trained bushes and left to raisin on reed mats under hot August sun yield a fine Passito wine with scents of apricot, candied fruit 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 during the first twenty days of September. Soft pressing of the raisins and addition of dried Zibibbo grapes. Fermentation at a controlled temperature of 16°C, then lowered to 3° C. Aging in stainless steel vats at controlled temperature for 10 months.

TASTING NOTES

Colour: golden yellow tending to amber.
Aroma: sweet with evident notes of apricots, candied fruit and dried figs.
Palate: honey-flavoured, with pleasing notes of dried apricots, dried figs and stewed pears.

PAIRING

Traditional: Sicilian desserts with ricotta and pastry creams; chocolate lava cakes.
Unconventional: jar with ricotta cream, pears and onion jam. Serve at 12°-14° C.

ALCOHOL CONTENT

14.5% by Vol.

SIZE

50 cl



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