

GIARDINO PANTESCO MOSCATO DI PANTELLERIA

MOSCATO NATURALLY SWEET PANTELLERIA DOC



PANTELLERIA

Zibibbo grapes grown on the sandy volcanic soils of the island yield a delicate natural Moscato wine with delightful notes of fruits and flowers.

GRAPE VARIETY

100% Zibibbo cultivated from saplings, today on the Unesco world heritage list

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

Aroma: complex with notes of ripe yellow fruit, apricot, candied lemon and notes of yellow flowers.

Flavour: sweet, moderately warm and fresh, with a pleasant sapidity.

PAIRING

Should be paired with traditional Sicilian dry biscuits or to a traditional cream millefeuille. Also pairs perfectly with semi-aged cheese with a fig mustard. Serve at 12°-14°C.

ALCOHOL CONTENT

11,5% by Vol.

SIZE

50 cl

