



# GIARDINO PANTESCO PASSITO DI PANTELLERIA

PASSITO NATURALLY SWEET PANTELLERIA DOC

*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 dates, figs and dry apricot.*



## 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 during the first twenty days of September. Soft pressing of the raisins and addition of dried Zibibbo grapes. Fermentation and aging in stainless steel vats at controlled temperature for 10 months.

## TASTING NOTES

**Colour:** deep gold.

**Aroma:** intense and complex, with marked notes of dates, figs and dry apricot. Slight hints of honey, carob and candied citrus accompany the sip.

**Flavour:** sweet, warm and very soft, characterized by a pleasant sapidity.

## PAIRING

It enhances all chocolate desserts, such as the traditional pie with a soft filling. It is also perfect with aged cheeses with the addition of chestnut honey. Serve at 12°-14°C.

## ALCOHOL CONTENT

14,5% by Vol.

## SIZE

50 cl