



PANTELLERIA



NES

NATURALLY SWEET PANTELLERIA DOC

Nes means miracle. The island of Pantelleria, both wild and generous, gives us its finest nectar, a Passito wine with intense notes of candied fruit and Mediterranean herbs.

GRAPE VARIETY

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

TERRITORY OF ORIGIN

Island of Pantelleria, Campobello, Martingana, Khamma and Bugeber districts.

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 last twenty days of September. Soft pressing of the raisins fermentation and addition of dried Zibibbo grapes.

TASTING NOTES

Colour: amber yellow.

Aroma: intense to the nose, with dry fruit, apricot and Mediterranean herbs, as well as slight notes of chestnut honey and citrus.

Flavour: sweet, warm and captivating, pleasantly fresh and persistent.

PAIRING

Perfect pairing with ricotta cheese or chocolate desserts, such as the cassata Siciliana or Sacher cake, but also surprises with herb flavoured or spicy cheese. Serve at 12°-14°C.

ALCOHOL CONTENT

14,5% by Vol.

SIZE

50 cl