

NES

NATURALLY SWEET PANTELLERIA DOC WINE

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, citrus fruit, eucalyptus, sage and apricot.

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 last 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: intense notes of candied fruit and citrus fruit with hints of eucalyptus, sage and apricot.

Palate: balanced and lingering, with predominant notes of apricots, dried figs and hints of candied fruit and canned peaches.

PAIRING

Traditional: dry pastries, cannolis, Sicilian cassatas, pastries with raisins. Unconventional: blue cheese pralines covered with unsweetened cocoa powder and chili pepper.

Serve at 12°-14° C.

ALCOHOL CONTENT

14.5% by Vol.

SIZE

50 cl

