

TERRITORY

PRODUCTION AREA

Selected vineyards of the island of Pantelleria

GRAPE VARIETY

Moscato di Alessandria, also called Zibibbo

SOIL

Volcanic origin, very dark and rich in macro and micro elements

ALTITUDE

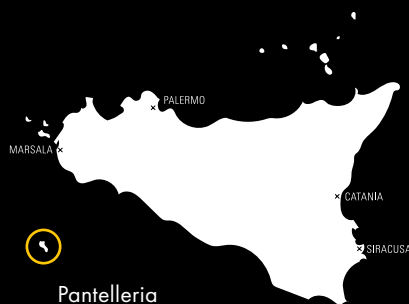
Terraces between 50 and metres above sea level

VINEYARD

Traditional bush-trained vines, planted in little hollows to protect them against the strong African winds

CLIMATE

Insular, hot, dry and very windy



TASTING NOTES

COLOUR

Intense golden yellow with topaz reflections

BOUQUET

Broad, rich and aromatic with notes of muscat, raisin and apricot jam

FLAVOUR

Sweet and soft, with great structure and persistence, intense notes of apricot and dried figs

PASSITO DI PANTELLERIA



TYPE

Raising wine

CLASSIFICATION

Passito di Pantelleria DOC (Designation of Controlled Origin)

HARVEST

By hand, advanced ripening, in the second ten days of September

VINIFICATION

After the harvest the grapes are collected to dry in the sun. "La passola" is the grape concentrated by the sun in its organoleptic richness, is then crushed and fermented slowly at a controlled temperature to give life to the Zibibbo nectar

MATURATION

In fine oak barrels

AGEING

At least 6 months in bottle

ALCOHOL CONTENT

14.0 % - 14.5 % vol.

SUGAR CONTENT

130 g/l

SERVING TEMPERATURE

As aperitif 10° - 12° C. As dessert wine and as meditation wine 16° - 18° C

FOOD PAIRINGS

As aperitif matches well with soft, spicy cheeses and with goose liver. Excellent with ricotta pastries, cream pastries, dried fruits and nougat. Excellent meditation wine

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

For several years in cellars with suitable conditions

FORMAT

50 cl

1ST YEAR OF PRODUCTION

2002 harvest



FLORIO

DUCA DI SALAPARUTA

CANTINE
FLORIO