

PANTELLERIA

CANTINE
FLORIO
1833

PRODUCTION AREA - Selected vineyards on the island of Pantelleria.

GRAPE VARIETY - Moscato di Alessandria known as Zibibbo

TYPE - Passito Fortified Wine

CLASSIFICATION - Denominazione di Origine Controllata Pantelleria Passito Liquoroso

SOIL - Of volcanic origin, very dark and rich in macro- and micro-elements.

VINES - Grown on classic fruit tree style vines, in groups protected from strong African winds and on Gujot supports in the province of Trapani.

CLIMATE - Hot, arid and very windy, insular

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

VINIFICATION - After harvesting, part of the grapes are left to dry in the sun for about 20 days directly on soil. So we have passola, rich in sugars, that it is then added to the fresh must. This is then fermented until it reaches an alcohol level of 5° - 6°. Addition of distilled wine until 15° is reached to stop the fermentation process and preserve most of the must's sugars and their aromas.

AGEING - A period of 5-6 months in vitrified cement vats. At least 6 months in bottles.

TASTING NOTE

Color - intense yellow gold with amber and topaz hues.

Bouquet - full, rich with aroma of muscat, raisins, apricot jam with hints of vanilla.

Flavour - soft, full and sweet, well-structured, intensely aromatic of apricot, persistent taste of dried figs.

ALCOHOL CONTENT - 15,5 % vol.

SUGAR CONTENT - 130 g/l.

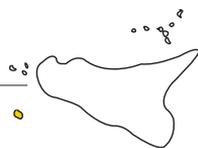
SERVING TEMPERATURE - As aperitif 10° - 12° C. As dessert wine and as meditation wine 14° - 16° C.

RECOMMENDED WITH - Excellent aperitif with patè de foie gras. Match well with dried fruit dessert, jam and chocolate.

STORAGE - In a cool place, (13°-15°C) with low humidity away from the light.

LIFE - For several years in cellars with suitable conditions.

1ST YEAR OF PRODUCTION - Vintage year 2008.



■ Zibibbo

