

PASSITO DI PANTELLERIA

CANTINE
FLORIO
1833

PRODUCTION AREA - Selected vineyards of the island of Pantelleria.

GRAPE VARIETY - Moscato di Alessandria, also called Zibibbo.

TYPE - Raising wine

CLASSIFICATION - Passito di Pantelleria DOC (Designation of Controlled Origin).

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.

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

VINIFICATION - After the grapes are picked, they are laid directly on the ground to dry for about 20 days in the sun thanks to the ideal climatic conditions. The raisins, rich in sugars, are pressed, left shortly on the skins at low temperature and then originate the must, which is left to ferment slowly at controlled temperature until the fermentation stops naturally.

AGEING - A first period of about 5 months in glass-lined vats, then another 8 months in fine oak barrels. At least 6 months in bottle.

TASTING NOTE

Colour - intense golden colour with topaz highlights.

Bouquet - wide, rich and aromatic with scents of Muscat, raisins, apricot jam mixed with notes of vanilla.

Flavour - sweet, full and soft, well-structured, intense and persistent of apricots and dried figs.

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.

RECOMMENDED WITH - 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.

1ST YEAR OF PRODUCTION - 2002 harvest.



■ Zibibbo