



MOSCATO DI PANTELLERIA

Sicily, Italy

Solidea

www.solideavini.it

Method & Production

Obtained from late harvest Zibibbo grapes, fermented using indigenous yeasts in stainless steel vats.

Tasting Notes

Golden yellow colour, fragrant and delicate on the nose, sweet, balanced and typical on the palate.

Food Matching

Excellent with semi-mature cheeses, cannoli, Sicilian cassata.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
SO0522	Moscato di Pantelleria	Zibibbo	2022	13.5%	Natural Cork	6x0.5lt	No	No	No	No