



“... some of Italy’s best wines are made on Pantelleria, and I especially like the Moscato, oft-forgotten, which matches heavenly with shellfish and artichoke and asparagus dishes and all sorts of cheeses. Solidea is particularly adept at making very good versions of not just the Moscato, but the passito and Zibibbo as well”. Ian D’Agata, Decanter Italian Chairman Judge.

SOLIDEA

Sicilia, Italy

www.solideavini.it

The Island of Pantelleria, south of Sicily (it is actually closer to Tunisia in Africa than it is to Italy) is a large volcanic spur. Nicknamed the “black pearl” due to its black, volcanic soils; for some experts, it is the true vestigium of mythical Atlantis.

Though that assertion remains hard to prove, what is undoubtedly true is that Pantelleria is the home to one of Italy’s greatest wines, the sweet Passito di Pantelleria, as well as one of Italy’s most underrated; the off-dry to slightly sweet Moscato di Pantelleria. The two wines are the product of air-dried grapes, the main differences between the two being the length of air drying. Passito is the result of a longer air-drying, so that the grapes are more raisined and sweeter and so is the resulting wine.

Solidea is the pet project of Giacomo D’Ancona, who decided to launch a modern day winery strengthened by a long family winemaking tradition dating back to the 1900s. The estate owns about four hectares of vines located in the southern reaches of the island and besides the Passito and Moscato, it also makes a dry, refreshing white wine called Zibibbo Illios (“Zibibbo” is the other name of the Moscato di Alessandria grape used to make the wines of Pantelleria). While the Passito can be sticky sweet with lovely saline, orange marmalade, raisin and date aromas and flavours, the Zibibbo Ileos is clean and fresh, with zippy acidity and lovely floral and saline nuances.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Dessert Wine					
SO0317	Passito di Pantelleria	2017	14.5%	Cork	6X0.5lt