



PASSITO DI PANTELLERIA

Sicilia, Italy

Solidea

www.solideavini.it

Method & Production

This Passito is produced using natural winemaking processes. The three-hectare vineyard is south facing, terraced and prone to dry and windy conditions. In order to survive in this climate, the grapes are grown according to an antique method of planting, whereby the vines grow in shell-like hollows, essential both for protection from the wind and heat and in order to drain the precious nutrients towards the roots of each vine. The island of Pantelleria is well-known for this system of vine growth. The Zibibbo grapes are hand picked from mid-August to mid-September, and are laid outside in the sunshine to dry for 25-30 days. Once the dried grapes have been macerated, this Passito wine is aged in stainless steel for 2-3 years.

Tasting Notes

With a deep golden yellow colour tending to amber, on the nose this wine is rich, with intense notes of dates, sultanas and acacia honey. It is luscious, soft and persistent on the palate.

Food Matching

A fantastic desert wine perfect with pastries and an essential accompaniment to cheeseboard of blue cheeses. This Passito is also wonderful on its own: a wine to 'meditate' with!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
SO0318	Passito di Pantelleria	Zibibbo	2018	14.5%	Cork	6X0.5lt	No	No	No	No