



CANTINE
PELLEGRINO
1880

PANTELLERIA PASSITO LIQUOROSO

FORTIFIED WINE DOC, PANTELLERIA

Zibibbo grapes grown on head-trained bushes volcanic soils yield a wine with an intense fragrance with scents of apricot, honey and dried figs.

GRAPE VARIETY

100% Zibibbo

TERRITORY OF ORIGIN

Island of Pantelleria

TERROIR

Soil composition: volcanic, sandy and slightly clayey soil.

Altitude: from 0 to 300 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period from the end of August to mid-September. Soft pressing of the fresh grapes and addition of dried Zibibbo grapes. Fermentation at a controlled temperature of 16°C, followed by fortification with wine rectified spirit. Aging in stainless steel vats at controlled temperature for 5 months.

TASTING NOTES

Colour: golden yellow tending to amber.

Aroma: intense and lingering, with scents of apricots, honey and dried figs.

Palate: balanced and honeyish, with notes of dried figs and light hints of apricots and sweet fruit pickles.

PAIRING

Traditional: Sicilian traditional dry pastries, pandoro, panettone.

Unconventional: Sicilian Pecorino cheese with orange pickles.

Serve at 12°-14° C.

ALCOHOL CONTENT

15% by Vol.

