

PANTELLERIA MOSCATO Liquoroso D.O.P.

Dessert Wine

Denominazione di Origine Protetta Pantelleria



Provenienza	Island of Pantelleria (Province of Trapani)
Clima	Mediterranean, mild winter, low rainfall, very hot and windy summer
Suolo	Volcanic, sandy, slightly clayish
Vendemmia	Traditional, manual.
Uve	Muscat of Alessandria (locally called Zibibbo)
Vinificazione	Grape skin maceration for 10 hours, controlled fermentation and addition of neutral wine alcohol
Affinamento	4 month in stainless steel, 2 month in bottle
Grado alcolico	15% vol.
Colore	Yellow
Profumo	Aromatic, elegant and delicate with hints of peaches
Gusto	Warm, well-balanced and persistent
Abbinamento	Excellent with cakes and dried fruit
Servizio	Dessert wine glass, temperature 12° - 14° C
Conservazione	Fixed-temperature 16° C, cool and dry place