

**NES - PASSITO
DI PANTELLERIA D.O.P.**

Naturally Sweet Wine

**Denominazione di Origine Protetta
Pantelleria**



Production area	Pantelleria island (province of Trapani)
Climate	Mediterranean, mild winter, very hot and windy summer, low rainfall
Soil	Volcanic, sandy, slightly clayish
Harvest	Traditional, manual
Grape Variety	Muscat of Alessandria (locally called Zibibbo)
Wine-making	Soft pressing and fermentation at thermo-controlled temperature with addition of sun-dried grapes
Refining	In thermo-controlled stainless steel vats and in bottle
Alcoholic content	14.5% vol
Colour	Golden with amber reflections
Aroma	Intense and persistent with hints of dried figs, apricots and honey
Taste	Intense and persistent, smooth and well-balanced
Food pairing	Excellent with baked pastries, ideal with seasoned spicy cheeses
Serving suggestion	Dessert wine glass, temperature 12° - 14° C
Storage	Fixed-temperature 16° C, cool and dry place