

Dessert Wine



PASSITO
DI PANTELLERIA
D.O.P Pantelleria // Bugeber

Passito di Pantelleria

DOP PANTELLERIA // BUGEBER

Intense and powerful dessert wine produced with Moscato grapes cultivated on the volcanic island of Pantelleria

It has hints of apricot and honey on the nose, jam and fruit on the palate

TRAINING

Production Area - Pantelleria

Location of the vineyards - Bugeber

Grape Varieties - moscato d'Alessandria (Zibibbo)

Exposition - several

Altitude - 80 e 100 meters above the sea level

Soil type - volcanic

Planting year - 1984

Planting density vine per hectare - 2.000 - 2.500

Training system - typical low bush customary of Pantelleria

Pruning - guyot

Yield per plant (kg) - 1,5 kg

Harvest period - September

Harvest system - manual in 15 kg cases

VINIFICATION

Press - soft pressing

Fermentation equipment - steel fermenters

Fermentation temperature in °C - 15 - 16

Duration of the fermentation in days - 20

Maceration of raisins in day - 40

Malolactic fermentation - no

Maturation in steel vessels - 8 months

Bottling period - 2 months

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - 14%

Residual sugar - 140 g/l

ORGANOLEPTIC CHARACTERISTIC

Colour - amber yellow

Bouquet - intense and persistent smell of citrus, dates, honey, apricot jam, dried figs and raisin

Flavour - sweet, round with a good acidity, intense and persistent

Delicious if served with fruit-based desserts, with typical Sicilian pastries and also with medium or high-seasoned cheeses.

Ideal service temperature 14 °C

RALLO¹⁸⁶⁰