



PASSITO DI PANTELLERIA

D.O.P. Pantelleria // Bugeber

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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 - **vulcanic**
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. - **14,5%**
Residual sugar - **150 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