



MANDRAROSSA

SERAPIAS

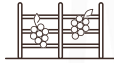
From a small production,
the Passito di Pantelleria according to nature



Passito di Pantelleria DOC 2019



100% Zibibbo (Moscato d'Alessandria)



The vineyards are alberello Pantesco-trained (sapling)



Sandy soils with a volcanic origin



The grapes are harvested from several districts
of the island of Pantelleria:

Bukkurham: on the west

Monastero: on the south-western side of the island

Piana di Ghirlanda: on the east



Fourth week of August



14% vol



0,50 L

VINIFICATION

The grapes are hand-picked in crates, one part is withered for about 20/22 days, then the dried grapes are added to the fermenting must from the fresh grapes. Fermentation occurs in steel tanks at 16/18 °C.

AGING

The wine is aged for about 10 months in steel silos and for three months in the bottle.

TASTING NOTES

Golden-yellow colour, aromas of citrus, roses, jasmine and raisins. Full and round to the palate, with mineral and sweet flavours. Very long and persistent.

SERVING TEMPERATURE

14 °C

PAIRINGS

Perfect at the end of a meal with almond based desserts and spicy cheeses.