

SESE

PASSITO DI PANTELLERIA DOP



VINEYARD & PRODUCTION INFO

Vineyard size: 14 ha
Soil composition: vulcanic
Training method: traditional bush-trained vines
Elevation: 328-984 ft a.s.l.
Harvest time: September
First vintage: 2016
Production: 1,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Zibibbo
Fermentation
Container: stainless steel tanks
Length: 20 days
Aging
Container: stainless steel tanks
Length: 12 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 141 g/l
Acidity: 186 g/l
Dry extract: 186 g/l



FOOD PAIRINGS

It pairs perfectly with dry and fruit desserts, such as tarts, almond-based desserts, almond paste, nougat, and Sicilian pastries.
It also pairs well with blue or aged cheeses, especially Gorgonzola, Roquefort, and Pecorino, and with dark chocolate for a sweet-bitter contrast.



TASTING NOTE

Intense golden yellow with amber highlights.
The nose offers notes of dried apricot, figs, honey, dates, and sweet spices, with an almond and toffee finish.
The palate is sweet, rich, and enveloping, with good acidity balancing the residual sugar, and with fruity and spicy nuances, and a long finish.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 65 ha
Winery production: 300,000 bts
Region: Tuscany (Italy)

