

# SESE

## PASSITO DI PANTELLERIA DOP

TUA RITA



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 4.4 acres  
**Soil composition:** volcanic  
**Training method:** traditional bush-trained vines  
**Elevation:** 328/984 ft  
**Harvest time:** September  
**First vintage:** 2016  
**Production:** 1000 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% ABV  
**pH level:** 3.6  
**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 goes 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 color 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, fruity and spicy nuances, and a long finish.

### PRODUCER PROFILE

**Estate owned by:** Rita Tua  
**Winemaker:** Luca d'Attoma  
**Total land under vine:** 160 acres  
**Winery production:** 300000 bts  
**Region:** Tuscany, Italy

