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# IMPERO

## WINE DISTRIBUTORS

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### Passito di Pantelleria DOC

Carlo Pellegrino – Passito di Pantelleria DOC

#### APPELLATION

Island of Pantelleria

#### VARIETAL COMPOSITION

Zibibbo

#### ALCOHOL CONTENT

14.5% Alc. By Vol

#### WINEMAKING

Harvest period during the first twenty days of September. Soft pressing of the raisins and addition of dried Zibibbo grapes. Fermentation at a controlled temperature of 16°C, then lowered to 3° C. Aging in stainless steel vats at controlled temperature for 10 months.

#### TASTING NOTES

Sweet with evident notes of apricots, candied fruit and dried figs. Honey-flavoured, with pleasing notes of dried apricots, dried figs and stewed pears.

#### FOOD PAIRING

Sicilian desserts with ricotta and pastry creams; chocolate lava cakes.



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