



Carlo Pellegrino | Passito di Pantelleria

+563825 *Specialty Listing* (12 x 350ml) \$24.99

Sicily, Italy



Grape variety: Muscat of Alessandria (locally called Zibibbo)

Alcohol: 15% vol.

Harvest: manual at the end of August followed by a drying process

Ageing: four months in bottle

Tasting Notes:

This lovely dessert wine is golden in colour with amber reflections. Aromas of dried candied fruit. Elegant and intense flavours of apricot, honey and caramel. Serve with fruit flans and hard cheeses.

Accolades:

Decanter-World Wine Awards 2008 | “Italian Fortified” Trophy

IWC-International Wine Challenge 2008 | Silver Medal

ISW-International Spirituosen Wettbewerb 2008 | Silver Medal