



Rallo Azienda Agricola, Passito di Pantelleria, DOP Sicily, Italy, 2017

Producer Profile

The Vesco family make fragrant wines, organically grown in a certified organic agriculture.

They represent the best and most typical style of winemaking in western Sicily: crisp Catarratto and perfumed, fresh Nero d'Avola from their hillside vineyards. Cantine Rallo have vineyards in three sites in western Sicily: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo that makes their delicious Passito di Pantelleria. Their grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine.

Viticulture

Passito di Pantelleria comes from the Bugeber vineyards within the Pantelleria region. 100% Moscato d'Alessandria (Zibibbo), the vines are grown on steep slopes of varying exposition at an altitude of 80 to 100 metres asl. Planted in 1984 the vines are low growing bush vines typical of the Pantelleria region, and are pruned in a guyot style.

Winemaking

Hand harvested at night into 15kg cases before a soft pressing into steel fermenters. Fermentation at 15 to 16 degrees for 20 days with up to 40 macerations a day. Matured in stainless steel for 8 months, then in bottle for 2 months before release.

Tasting Note

A light amber colour with intense citrus, dates, honey, apricot jam, dried figs and raisin on the nose. Sweet, elegant and well-balanced with notes of orange peel, apricots, dried figs and honey with impressive acidity and persistence.

Food Matching

Delicious if served with fruit-based desserts, with typical Sicilian pastries and also with medium or high-seasoned cheeses.



Product code: 2931

Technical Details

Varieties:

Moscato d'Alessandria 100%



ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 50cl

Oak Ageing

No oak ageing

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