



Product code: 2931

RALLO AZIENDA AGRICOLA, PASSITO DI PANTELLERIA, DOP SICILY, ITALY, 2015



Producer Profile

On the west side of Sicily close to Marsala, is where Rallo Azienda Agricola calls home.

Working organically, the Vesco family focus on creating fragrant crisp Catarratto and perfumed fresh Nero d'Avola from their hillside vineyards. These vineyards are certified organic and are nestled high up in the hills south of Alcamo to take advantage of the slightly cooler temperatures and greater diurnal differences. The vines look down on the town of Marsala where, when the grapes have been harvested, they are taken. Here Andrea Vesco treats them with respect, utilising modern technology to ensure the freshness is retained for the final wines and creating elegant examples of the varieties that are anything but what you would expect from such a hot land.

Viticulture

Rallo Azienda Agricola have vineyards in 3 main sites: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo which that produces their delightful Passito di Pantelleria. The grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine.

Tasting Note

A light amber colour with intense yet sweet, elegant and well-balanced with notes of orange peel, apricots, dried figs and honey with impressive acidity.

Food Matching

Excellent with sicilian fruit cake and with cheese.

Technical Details

Varieties:

Moscato d'Alessandria
100%

ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 50cl

Oak Treatment

No oak treatment