

MENHIR PANTELLERIA PASSITO LIQUOROSO D.O.P.

QUALITY ASSURANCE:

D.O.P. "Pantelleria"

D.P.R. 11.08.1971 - G.U. 239 del 22.09.1971.

GRAPE VARIETY:

Pure Moscato d'Alessandria.

ABV (%Vol):

14%

SUGAR RESIDUE (%Vol):

13.5%

VINIFICATION:

The grapes which are generally gathered in the second half of August, are naturally aged in the Sun on spreading devices for about 4 weeks. Fermentation occurs by macerating the dried grapes in the must of fresh, extra-ripe grapes whose second gathering happens in the middle of September.

REFINEMENT:

In the bottle for at least 3 months.

FORMATS:

50 cl bottles.

DURATION:

If stored in a dry, dark, cool place, it is good for various years.

STORAGE METHOD:

Once it has been opened, if it is corked again and stored in the refrigerator, it keeps for a few weeks.

PAIRING:

Pairs well with nutty desserts, pies and dry pastries.

RECOMMENDED SERVING TEMPERATURE:

14-16 °C.

DESCRIPTION:

Menhir is a liqueur wine, with a small addition of alcohol, child of the island of Pantelleria. It comes from the Zibibbo grape variety which contains everything that this splendid island has: sunshine, volcanic soil, and warm African winds. The grapes, once they are dried, are left to macerate in the must during the fermentation, which is then stopped by the small addition of alcohol.

