

JEMARA PASSITO DI PANTELLERIA 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:

Jemara is a natural liqueur wine, with no added alcohol, child of the island of Pantelleria, where the entire production process up to bottling takes place, as production protocol provides for. It is obtained from the Zibibbo grape variety which contains everything this splendid island has to offer: sunshine, volcanic soil, warm African winds. The grapes, once sun-dried, are left to macerate in the must for the entire fermentation process, which confers unmistakable sweet and honeyed notes.

