



SESE

Passito di Pantelleria



SESE is a sensation.

*It is the meeting of the sun, the wind, the sea and the perfume of this land,
elements which are often extreme.*

They reach into your soul and tell you how they can, in harmony, produce marvellous fruit.

*Our love of this island is gathered in this passito.
SESE is testament to our love for Pantelleria*



*From our vineyard in Pantelleria, in collaboration with Vinsola and the help of
Antonio D'Aietti, this is our passito:*

Production area: Island of Pantelleria

Denomination: DOP (Protected designation of origin)

First vintage: 2016

Grape variety: Zibibbo

Vine training: traditional bush-trained vines

Soil: Volcanic origin

Average production: 1.000 bottles p.a.

Harvest: By hands, second fortnight of August

Vinification: After the grapes are picked, they are laid directly on the mats to dry for about 10 days. After the pressing the must is left to ferment slowly at controlled temperature until the fermentation stops naturally

Maturation: in steel 12 months

Serving temperature: 10-12°C

Sales format: 0,500lt. boxes of 6 bottles

Label: Drawing by Raffaella De Rosa

