



# 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'Aiotti, this is our passito:*

**Production area:** Island of Pantelleria

**Denomination:** DOP (Protected designation of origin)

**First vintage:** 2016

**Grape variety:** 100% 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

