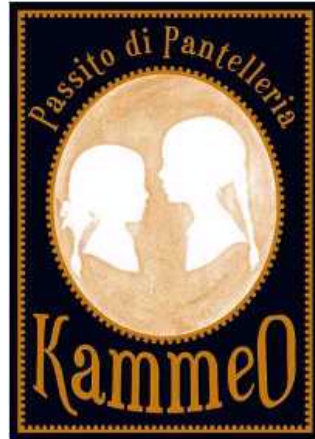


PRODUCT



PASSITO DI PANTELERIA KAMMEO

PRODUCER

Guicciardini Strozzi

IMPORTED BY

DSWE

FORMATS AVAILABLE

500 ml

APELLATION

Pantelleria DOC

REGION

Sicily

COUNTRY

Italy

VARIETY

100% Zibibbo (Moscato of Alexandria)

SOIL TYPE

calcerous and alluvial

FERMENTATION METHOD

Vinification takes place after the grapes are manually harvested from this premier wine growing site. Once they are picked and selected the grapes are gently pressed and undergo fermentation in temperature controlled stainless steel tanks. The wine is then refined in the bottle.

WINEMAKER/DISTILLER TASTING NOTES

The wine comes from an estate bought by Prince Girolamo on the slopes of the volcano "Kuddia" in the center of Pantelleria off the coast of Sicily. This wine has been produced on the island since time immemorial: the typical Mediterranean climate with hot summers and mild winters, the temperature, the low rainfall, and the constant wind give it characteristics and a personality that are truly unique. The Kammeo is golden yellow in color with a bouquet that is very intense and persistent with a note of apricot, dried figs and withered roses. The taste is sweet but not cloying; full, persistent and unique.



HEADQUARTERS 555 8th Avenue, Suite 2302 New York, NY 10018
PH 212.279.0799 FX 212.279.0499 www.domaineselect.com