

SANGUE D'ORO

Passito di Pantelleria DOC
2022

WINEMAKING

The production of this passito wine involves a very long process and meticulous attention to detail. The grapes are harvested at three different times: the first in mid-August for grapes suitable for drying for 30-40 days – “raisin grapes”; the second at the end of August for grapes suitable for drying for 10-15 days – “passolata grapes”; and the third in September for the production of still wine. The grapes from the first two harvests are left to dry in the sun and wind, so that the water contained in the berries evaporates, the sugars and acidity become concentrated and the skins turn golden. When ready, the raisined grapes are crushed and destemmed together with the grapes from the third harvest and left to macerate on the skins for about 48-72 hours. This must reaches a potential alcohol content of 17-18°. When all the sugars in this must have been converted into alcohol, the wine is removed from its lees. The raisins are “destemmed” by hand, i.e. each grape is removed from its stalk, which holds it to the bunch. This operation takes place when the grapes have reached the right stage of drying and when the wine obtained from the raisined grapes and fresh grapes is ready. The destemmed and dried grapes are then gradually added to this wine. During this infusion maceration, which lasts about three months, the wine enters each grape and dissolves the sugars, releasing aromatic substances and lowering the alcohol content to 14% through dilution. The production ratio requires the use of 40 kg of dried grapes for every hectolitre of still wine. The aroma and density of the wine are increased thanks to the high concentration of residual sugars. After maceration by infusion, the grapes are pressed. The wine is stored in stainless steel and then bottled.

TASTING NOTES

What is most striking about this vintage is its incredible density and length on the palate: the aromas of dried figs, almonds and dehydrated apricots are expressed with marked intensity. The nose is more subtle, but equally complex.

2022 HARVEST

The vintage was generally regular, with rainfall concentrated in the spring. Temperatures were in line with the average for recent years. Despite a few warmer-than-average days in June, the vintage was of excellent quality.

SANGUE D'ORO is a wine project born out of actress Carole Bouquet's love for the island of Pantelleria and its thousand-year-old tradition of producing passito wine. Today, Sangue d'Oro embodies the meeting of Carole Bouquet's dream with Pasqua Vini, her oenological vision and her commitment to protecting the cultural heritage of one of the Mediterranean's most authentic gems. The estate covers approximately 13 hectares, 3.6 of which are planted with Zibibbo grapes for the production of Passito di Pantelleria D.O.C. Located in the Serraglia district, at the foot of Montagna Grande at 250 metres above sea level, it preserves the typical dry stone terraces that are home to the bush-trained vines on the island's typical volcanic soils. Annual production is a few thousand bottles.



Grapes origin
Pantelleria,
Contrada Serraglia

ABV
14,5%

Grapes
Zibibbo 100%

PH
3,77

Ageing
In stainless steel for two
years after harvest

Total acidity
5,95 g/l

Total So2
116 mg/l

Residual sugar
179,9 g/l