



**Minardi Passito di Pantelleria**

This wine has an intense golden yellow color, changing to amber during the aging process. The taste is sweet and has a fragrant moscato flavor which makes for a superb desert wine. This “golden nectar of the Gods” can be thoroughly enjoyed as a “stand-alone” wine or to delight the end of a meal by pairing with desserts such as almond cakes or dried fruits or nuts; an amazing match to hot or fermented cheeses. In order to fully appreciate the outstanding features of this delicious treat, serve at room temperature.



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