Pasqua’s Sangue d’Oro Passito di Pantelleria DOC

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Pasqua Wines keeps surprising. Sangue d’Oro is one more interesting project from a company that year after year proves able to dare, to innovate and, above all, to keep a precise development focus. In my view this is what separates the companies that grow from those that stand still. In wine, doing your own job well is no longer enough. You have to know where you want to go, and Pasqua knows it very well. We saw it with the collaboration with Charles Smith, and we see it again now on completely different ground, that of one of the great sweet wines of the Mediterranean.

The project came out of a meeting with Carole Bouquet. The French actress fell in love with Pantelleria and its thousand-year-old passito tradition, and she created her estate here. It covers about 13 hectares in the Serraglia district, at the

foot of Montagna Grande, of which 3.6 are planted to Zibibbo. There are terraces with dry-stone walls, volcanic soils and vines trained in the traditional alberello pantesco style, a practice that UNESCO has recognized as an Intangible Cultural Heritage of Humanity.

This is where the real value of the venture lies. Viticulture on Pantelleria is heroic and at risk of disappearing, because it demands effort, time and money. Pasqua has described this as a cultural project even before a business one, and I think that is the right reading. Putting one’s commercial strength and vision at the service of ancient knowledge, to carry it into the future in a new language, is the smartest way to do business in wine today.

The work behind this passito is extremely long. The grapes are picked at three different times between August and September. Those from the first two harvests dry in the sun and wind, while those from the third are made into wine. The dried berries, detached one by one by hand, are then left to steep in the wine for about three months. This is how the passito gains sugars, aromas and density. Only a few thousand bottles are produced each year.

In the glass the color is a luminous amber. The nose is complex yet never overwhelming, with dried figs, dried apricot, toasted almond and date. The palate is where the wine wins you over. It is dense, enveloping and impressively long. The sweetness is considerable yet never cloying, because a freshness keeps it in balance and invites you back to the glass.

We tasted it with freshly filled Sicilian cannoli made with sheep’s milk ricotta, and the pairing was perfect. The crisp shell and the fresh ricotta found in the passito a partner that did not overpower them. The wine’s notes of dried fruit and almond matched the delicate sweetness of the filling. Sicily with Sicily, and it could not have gone better.

Company Profile

PASQUA is a Veronese winery founded in 1925 and owned by the Pasqua family. Recognized worldwide as a producer and ambassador of prestigious Veneto wines, the company’s ambition is to carry into the future, with renewed stylistic codes, all the winemaking experience consolidated over more than 100 years of history. Alongside Chairman Umberto work his sons Riccardo Pasqua, Chief Executive Officer; Alessandro Pasqua, Vice President for North America; and Andrea Pasqua, Head of Business Development. With the third generation, the winery becomes the House of the Unconventional, a research laboratory and a space for dialogue where quality and creativity take center stage. In its centenary year, Pasqua was chosen by winemaker Charles Smith as global distributor of the House of Smith brands, including K Vintners, Sex, and Real Wine, in the latter of which it is also a minority partner. Also in 2025, the Veronese winery invested in the Sangue d’Oro winemaking project in Pantelleria, owned by actress and international style icon Carole Bouquet, acquiring the property and thus combining an oenological vision with the protection of the island’s cultural heritage.

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