

Passito Bianco

2019



Grape varieties: Garganega.

Vineyards: The grapes come exclusively from vineyards under organic conversion.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: When perfectly ripe, the grapes are carefully selected, harvested by hand and placed in small five-kilogram crates. They are then left in the fruit room for over 100 days.

Vinification: The long drying period causes a drop of up to 50% in the weight of the grapes, thus naturally concentrating the sugars. The must obtained after pressing ferments spontaneously in small oak barrels. The slow fermentation process will come to an end over the months, leaving the wine its characteristic sugar residue. The wine continues to age in the barrel for at least 20 months before bottling.

Description: Golden-yellow in colour, with amber reflections. Intense, complex bouquet of nuts, honey and jam. Plush, mineral and lingering on the palate, with a good balance of sugar and acidity.

Food pairings: Ideal with mature and blue cheeses. A suitable accompaniment to classic, traditional Italian desserts, such as pandoro or panettone and dry pastries. Serving temperature: 10-12°C.

Analytical data:

Alcohol content: 14.10%

Sugars: 140 g/l

Total acidity: 5.80 g/l

pH: 3.80

Total Sulphur Dioxide less than 40 mg/l

