

“22.36 PASSITO” VENETO BIANCO PASSITO IGT



Wine White Veneto passito style desert wine IGT

Soil The altitude of the vineyard is between 200 and 300 metres above sea level. The soil composition includes clay, tuff and alluvial gravel, with calcareous marine rock.

Vineyard The vines are trained using the pergola method.

Harvest The grapes are harvested by hand at the end of September or beginning of October. Clusters which are less compact are especially chosen to be laid aside for drying.

Drying process The grapes are set aside to dry for about four months in wood crates or on a wood grating in a well-ventilated drying room where both the temperature and the humidity are controlled.

Fermentation and aging process The grapes are soft pressed in February. The fermentation takes place in steel tanks. The methods used are the traditional techniques which have been handed down through the generations. The wine is aged in steel for at least five years with further aging in the bottle which is stored in antique cellars carved into tuff stone.

Tasting Notes The wine is a golden yellow with an outstanding bouquet. It hits the palate with aromas of honey, flowers, and candied orange with overtones of date and mango. It's quite smooth. It has a pleasant heaviness and a balanced sweetness. It's silky, smooth, and captivating. The finish is lasting and exquisite.

Alcohol % 12%

Pairing suggestions Strawberry shortcake with whipped cream, puff pastry with cream, butter cake, blue cheeses and cheese cake with apricots.

Temperature Ideally served at 13-16°C.