

VENETO BIANCO PASSITO

22,36

22.36 represents the importance we give to the family, the driving force of our entire company. 1922 is the year of birth of Giuseppe Venturini, owner of this house, man full of life, visionary and kind-hearted; 1936 is the year of birth of Silvano Mazzoli, father of family, loving grandfather, man of a rare kindness and creative soul.

To them is dedicated this sweet nectar.



Denomination Veneto Bianco Passito IGT

Blend Corvina 60%, Rondinella 30%, Molinara 10%

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 in the pergola system. The density of the vines is between 4,500 and 6,000 plants per hectare with a yields of about 9000 kg/ha.

Harvest The grapes are harvested by hand at the end of September or beginning of October.

Vinification The grapes are soft pressed in months of February. The fermentation takes place in steel tanks followed by aging in steel tanks and after an additional year of bottle-aging, the wine was introduced on the market.

Tasting notes The color is a taut and brilliant golden yellow. This sweet wine is characterized by aromas of honey and fruitiness (like candied orange, date and mango). The mouthfeel is well balanced, silky, soft and enveloping.

Alcohol % 12 % vol.

Pairing suggestion Vanilla sponge cake with seasonal fruit, tarts, biscuits, blue cheeses

Serving Ideal serving temperature 13-16° C