

In the heart of the Colli Berici
Profumo di Sole
Passito of Garganega



Passito of Garganega

Emotions to be shared in the heart of the Colli Berici.

Grape:

Garganega

Zone of Production:

Veneto - Colli Berici - Alonte

Harvest:

*picked up manual in cassette
fifty-fifty October*

Vinification:

*withering in cassette and pressing
in February, fermentation
in new barriques of French oak*

Refinement:

*in barriques of French oak from 225 lts
for 12 months, and then in steel tub
for further 12 months and in bottle
for 3 months*

Color:

*yellow pale golded, intense and vivacious,
light reflexes of ambra*

Perfume:

*signs of honey of acacia and flowers of
orange tree, of fruit shoal with notes
of vanilla and light spezy.*

Taste:

*sweet, pleasant, savory, light tannic but
pleasantly tasty*

Gastronomic combinings:

ideal with both cakes , and cheeses.

Alcoholic gradation:

12,5% vol.

Temperature of service:

10-12° C.

Bottles:

from lt 0.375