



Passito Garganega Veneto

IGT



GRAPE VARIETY

100% Garganega



PRODUCTION AREA

Hillside vineyards in the village of Illasi, province of Verona. Altitude 175 m a.s.l., North-East and South aspect. Pergola Veronese training system. Alluvial soil with skeletal material. Yield approx. 80 q/ha.



HARVEST

This Passito is produced only in the best vintages. Hand-picked, selecting the best bunches in October, upon reaching perfect phenolic ripeness. The grapes are LAID OUT on trays and left to dry to concentrate sugars, aromas, extracts, and glycerin.



VINIFICATION

Drying of the grapes for 5 months, crushing and destemming of the grapes, soft pressing, fermentation of the free-run must at a controlled temperature of 16–18°C in stainless steel tanks to preserve freshness and intense flavor until bottling. Long bottle aging for at least one year before release.



COLOUR

Bright golden-yellow.



AROMA

Floral bouquet with hints of candied fruit, apricot, peach and white figs.



FLAVOUR

Stylish, well-balanced and lingering, with a surprisingly full flavour.



PAIRINGS

Excellent dessert wine at the end of a meal. Also excellent with mature and fermented cheeses.



SERVING TEMPERATURE

10°C – 12°C.



ALCOHOL CONTENT

13 % Vol.