



# 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 wine is produced only in the finest years. Finest bunches selected and harvested by hand during the month of October, at the peak of their phenolic ripeness. The grapes are placed on racks and left to dry, to boost the concentration of the sugars, aromas, extracts and glycerin.



## VINIFICATION

The grapes are dried for 5 months, then fermented on the skins, with maceration lasting 3-4 weeks. The wine is then aged in stainless steel tanks until bottling.



## 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.