

Passa



Veneto IGT

Passito



Classification: Passa Bianco IGT delle Venezie

Provenience: Cessalto Area

Grapes: 100% Sauvignon Blanc

Growth system: cordon

Maximum yield per hectare: 30 q per hectare

Grape harvest: by hand

Vinification: withering for 4 months in a special area with humidity control and then soft pressing of whole grapes

Aging: 18 months in oak Tonneaux

Alcohol gradation: 11,0% + 6% vol.

View: golden yellow

Smell: lime, honey, almond, mango and vanilla

Taste: exuberant, impressively elegant, very long persistence

Food pairing: a wine good for mediation, to be served with hot biscuits and walnuts. Exiting if experienced with blue cheeses.

Available sizes



0,5 l