



Passito Bianco

Veneto

Indicazione Geografica Tipica



Grape Varieties: Garganega, Muller Thurgau

Vineyards: The vineyards are located 120 to 140 meters above sea level and they are south facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

Harvest: Bunches of grapes are harvested at the optimal maturation and put in small wooden trays and stored until they become about 40% dried.

Vinification: The bunches are then de-stemmed and the grapes are slightly crushed. The must ferments for 72 hours with skin contact. The skins are then removed and the fermentation continues in small oak barrels. As a consequence of the drying process the sugar content is very high and so the fermentation is very slow. At about 15% alcohol the fermentation stops leaving 150g/L of residual sugar.

Tasting notes: This is an elegant wine possessed of a good acidity and with time develops a lovely acacia honey aroma. It is perfect to drink with spicy cheeses and dry patisserie.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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