

PASSITO DEL VENETO

Grape varieties in %: Garganega 100%

Denomination: D.O.C.

Producer's name: TENUTA GRIMANI DI CAVAGGIONI DINO & ANDREA S.S.

Geographic Location: Roncà (VR)

Altitude: 200 metres a.s.l.

Exposure to: south-east

Grape-growing region: Joint partly volcanic and partly clay

Growing system: pergola of Verona

Density of Stumps: 2500 per Ha

Production of grapes per Ha: 5.000 Kg/Ha

Average age of vines: Centenary

Harvest: End of September

Vinification: the grapes are harvested exclusively by hand and after careful and thorough selection made wilt in fresh and airy rooms until March, to obtain the appropriate concentration of sugars and evolution characteristic aroma. Are subsequently crushed and fermented for about 40/50 days at very low temperatures, in order to characterize the scents and aromas of this elegant product.

Ageing: The wine is aged for a year in stainless steel tanks at controlled temperatures to maintain freshness. Then, for three months in bottle in conditioned temperature rooms, prior to consumption.

TASTING NOTES:

Color: bright golden yellow.

Perfume: Bouquet rich and varied. Intense of quince, figs and apricots in a mixture with acacia honey.

Taste: intense aromas of dried fruit blend with a rich and balanced sweetness. Very balanced and enveloping. Long, clean aftertaste of almond. Elegant, seductive and inviting as the kiss of lovers.

