



PASSITO

COLORI D'AUTUNNO

PRODUCTION AREA

Municipality of Mezzane di Sotto - Monti Garbi District (Verona).

TYPE OF SOIL

Sandy, silty with a lot of white skeletal limestone.

VINEYARD ALTITUDE

300 m a.s.l.

GRAPES

Chardonnay 80% - Garganega 20%

AGES OF VINES

20 years.

TRAINING SYSTEM

Guyot.

VINE DENSITY

8,000 vines per ha.

YIELD

90 q ha.

VINIFICATION

Soft cold pressing in an oxygen-free environment. **Harvest:** double hand selection in trays. **Fermentation:** in new 500 litre casks of French oak. **Bâtonnage:** once every 15 days until the end of the summer after harvesting.

AGEING

2 years in new 500 litre casks of French oak.

QUANTITY PRODUCED

3,000 bottles.

ORGANOLEPTIC EXAMINATION

Colour: golden yellow with amber reflections. **Aroma:** fruity aroma of apricot, quince, cocoa, honey, pineapple and nuts, floral nuances of iris and orange blossom. **Flavour:** sweet, fairly warm and soft, fresh and piquant, intense and persistent.

ALCOHOL

13.50% Vol.

ACIDITY

144.4 g/l.

RESIDUAL SUGAR

6,8 g/l.

PAIRING

Dry pastries with fruit and almond desserts - tasty and pungent cheeses. The perfect accompaniment for an excellent Cuban cigar. (FOR ADULTS ONLY)

SERVING TEMPERATURE

10 °C - 12 °C.

AGEING POTENTIAL

10 - 15 years.