

BIANCO DI CUSTOZA PASSITO

After picking, the grapes are set to rest in well-aired rooms called fruttai and left to dry until late winter. The must ferments in small oak barrels for at least 9 months. Refining is then completed few months in the bottle.

Name

Bianco di Custoza D.O.C. Passito

Vines

Garganega, Trebbiano and Cortese according to tradition.

Production technique

Only the best bunches are picked best suited to drying. After picking, the grapes are set to rest in well-aired rooms called fruttai and left to dry until late winter. After pressing with brief maceration, the must ferment in small oak barrels for at least 8-10 months. Refining is then completed few months in the bottle.

Organoleptic qualities

Brilliant golden yellow colour, sophisticated perfumes of ripe fruit with hints of vanilla, honey and spices. It has a soft, warm, pleasing taste.

Alcohol content 14%vol

Food combination and serving

Serve in dessert glasses at a temperature of 13-14°C with dry cakes; it is also the perfect companion for amicable conversations.

