

PASSITO BIANCO delle Fontane



PRODUCTION AREA Monteforte d'Alpone

AGE OF VINEYARD 30-70 years

ALTITUDE 150-250 m

SOIL TYPE Volcanic

GRAPE VARIETY 100% Garganega, selection of grapes

TRELLIS SYSTEM Pergola Veronese, Guyot

YIELD PER HECTARE selection of grapes,
dried in plateaux for 1 month.

HARVEST PERIOD Harvest in mid September - mid October

WINEMAKING TECHNIQUE destemming, soft pressing,
fermentation temperature 13° C, fermentation
and refining in steel tanks.

EXPRESSION

This wine has a beautiful golden color. It is a sweet wine with elegance and complexity in its bouquet that is bursting with aromas of apricot jam, peach, acacia and millefiori honey, candied yellow citrus fruits and dried fruit. On the palate it is full-bodied and rich. Balance and persistency are the characteristics of this passito.

FOOD PAIRINGS

Pairs well with the traditional Veneto biscuits such as "sbrisolona" tart, rufioi, chiacchiere veneziane, and zaletti. Ideal served also with mature cheese and blue cheese.