

Passito Bianco delle Fontane



Production area Monteforte d'Alpone

Vineyard age 30 – 70 years

Altitude 150 – 250 meters

Soil type volcanic

Grape variety 100% Garganega

Runing system Pergola Veronese

Yield per hectare 30 hl/ha

Harvest period mid September - mid October

Winemaking techniques destemming, soft pressing, fermentation temperature 13 ° C, fermentation and refining in steel tanks.

PASSITO BIANCO ACCORDING TO GRAZIANO

“A very small production of a wine that recalls my youth, the local traditional sweet wine in my personal interpretation.”

DESCRIPTION

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.

Pairs well with the tradition al Veneto biscuits such as “sbrisolona” tart, rufioi, chiacchiere veneziane, and zaleti. Ideal served also with mature cheese and blue cheese.

