

# PASSITO BIANCO DEL VENETO IGT

A dessert wine with a golden yellow colour, it can be paired beautifully with the traditional dry pastries from the Veneto region, as well as mature or marbled cheeses.



## Where it's produced

Veneto region.



## Vine-training System

Guyot.



## Grape Varieties

Blend of the best white grapes from the region.



## How it's made

The best grapes are selected in the vineyard, then dried for around 3 months. They are then fermented slowly (for up to 40 days) in stainless steel vats to allow each variety to develop its aromas.



## Colour

Golden yellow with hints of amber.



## Nose

Intense, noble, fruity. The complex aromas include notes of banana, apricot jam, almonds and flowers.



## Taste

Delights the palate with its rounded, persistent taste, packed with almond and vanilla flavours.



## Serving Temperature

10/12 °C.



## Glass Type

Small Tulip.



## Format

500ml.



## Suggestions

Store in a cool place away from direct light.



## Technical Data

**Alcohol Content:** 15% - **Total Acidity:** 5.5 g/L

**Residual Sugar:** 10 g/L - **Dry Extract:** 35 g/L