



PASSITAIA

RECIOTO DI GAMBELLARA DOC

Type of wine
white dessert wine

Location of the fields
locality Montecrocetta and Monte Piare

Age of the vineyard
over 30 years

Type of terrain and position
hilly earthy basaltic tuff of volcanic origin

Type of grapes
100% Garganega

Grape-gathering
selected mature and sound grapes in cases

Grape care
careful drying process in naturally aired trellisses for at least 120 days

Alcoholic content
13,3%

Sugars
110 grams per litre

Acidità
5,9 grams per litre

Ageing
in casks 12 months
in barriques and tonneau
9 months in bottles

Life if the wine
over 10 years if conserved according to good rules of preservation

Type of bottle
white "bordolese" (750 ml – 375 ml – 1500 ml)

Packing
carton box with 12, 24 or 6 bottles

Color
high-coloured golden yellow with amber reflections

Bouquet
intense, seducing with delicate raisin hints

Flavour
full-bodied, balanced in the bursting alcoholic and sweet sensations, with long persistence of the aroma

Matching
excellent after-dinner wine, suitable for desserts, small confectionery, mouldy cheese and paté de foies gras

