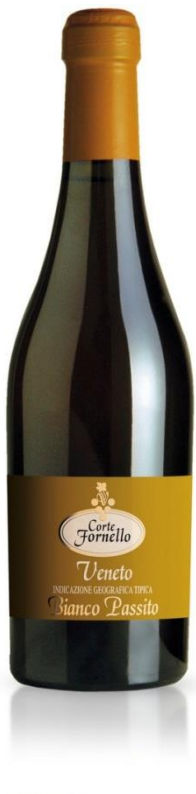




Veneto I.G.T. Bianco Passito



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Garganega 50%, Cortese 30%, Trebbiano 20%
Harvest	September.
Yield per Hectare	40 HL
Fermentation	Long drying period, fermentation in barriques with different woods, ageing for 24 months.
Colour	Crystal clear gold.
Aroma	Scent of honey and ripe fruit.
Tasting notes	Full, clean and harmonious flavour.
Serving suggestion	Spicy cheeses, honey, mustards and dry biscuits.
Serving temperature	10°C - 12°C
Alcohol by volume	14.5% vol.