

Luggiano

PASSITO

PASSITO WHITE WINE I.G.T.

Passito is a dessert wine made from Malvasia grapes, dried on the vine. Thanks to this process, sugars and aromas are concentrated in the grapes, resulting in a wine with greater concentration and a high sugar content.

Classification: Passito Bianco Toscana I.G.T.

Production area: Vinci – Firenze - Toscana.

Wine variety: Malvasia.

Harvest: The grapes are harvested by hand in October.

Production technology: Freshly harvested grapes undergo soft pressing; the must is then aged in small wooden barrels, where it matures for 3 years.

Ageing: 3 years in small wooden barrels.

Bottling: After the maturation period, the wine is decanted and bottled.

Storage: 5 years from bottling

Alcohol content: 15 %.

Tasting notes: Amber color, intense aroma of raisins; on the palate it is sweet and fresh.

Serving temperature: 8-10 °C.

Food pairing: Dessert wine, particularly suitable with cakes and pastries.

