

Passito Bianco Veneto IGT Cavalchina



The Producer:

Using the drying technique - appassimento - specific to Veneto, bunches of grapes, harvested at the optimal maturation, are put in small wooden trays and stored until they have lost 40% of their water content. This reduction in water causes the remaining juice to have a high concentration of flavour and sugar, features key to several wines in Veneto including this Passito Bianco.

The Wine:

Grape	Garganega, Muller Thurgau
Area	The morainic soil is a mix between limestone, clay and a small presence of gravel.
Elevation	120-140m, South Facing
Training	Single Guyot
Harvest	Hand harvested in small wooden trays before 40% drying
Vinification	Bunches are destemmed and grapes lightly crushed before the must macerates on skin for 72 hours before fermentation continues in small oak barrels.

Tasting Notes:

- This is an elegant wine possessed of a good acidity and with time develops a lovely acacia honey aroma. It is perfect to drink with spicy cheeses and patisserie.

Code:	1019h
ABV	14%
Pack:	6x37.5cl
Residual S:	c.150g/L
Vegan:	Yes
Closure:	Cork

