



Denominazione

Grèle Passito Bianco Veneto IGT

Harvest

2019

Grape variety

Garganega

Geographical location of the vineyards

The grapes come from vineyards located on the border between the province of Vicenza and the province of Verona, Western Veneto.

Soil

Of volcanic origin, with basaltic texture.

Harvest

The grapes are harvested by hand and placed to dry in boxes for about 4 months.

Vinification:

Fermentation in steel tanks and subsequent maturation in barriques.

Characteristics

Colour: golden yellow.

Fragrance: Honey, candied fruit, citrus fruits and apricot.

Taste: Sweet, delicate, with freshness and flavor.

Pairing

Great with dried sweets and blue cheeses.

Serving temperature

12-14 ° C

Storage

To be stored in cool places, protected from the light and at a temperature of 15°C.

Alcohol content

% vol. 13,50

Total acidity

g/l 8,00

Sugar

g/l 120