

FIORDILEJ
Passito del Veneto

INDICAZIONE GEOGRAFICA TIPICA



Classification: Passito del Veneto I.G.T.

Type of wine: sweet white

First vintage produced: 2002

Production zone: vineyards belonging to the estate in the communes of Affi and Cavaion Veronese, in the hinterland of Lake Garda in the Province of Verona

Type of soil: clay mixed with limestone

Grapes: Sauvignon 40%, Garganega 30% and Incrocio Manzoni 30%

Training system: Guyot

Yield per hectare: 7,000 kilos

Harvest period: end of September–beginning of October

Vinification: obtained by the appassimento (“partial drying”) technique that is traditional in the Veneto. The grapes are dried for around 120 days in shallow crates. They are then given a soft pressing in order to preserve the purity of their aromas. The must is fermented in small barrels, until the residual sugar level reaches around 100 grams per litre

Maturation: in barriques for over a year and in bottle for three months prior to release

Number of bottles produced: 6.000

TASTING NOTE

Colour: bright golden yellow, with shades of amber

Nose: acacia honey, dried apricots and tropical fruit

Flavour: clean, sweet and fruity, it echoes perfectly the sensations found on the nose (honey and dried fruit), along with notes of flowers, vanilla and hazelnuts. It has a long and elegant almondy finish

Serving suggestions: with dry pastries, shortbread, apple pie or strudel. It is also ideal for accompanying blue cheeses (Gorgonzola, Roquefort, Stilton) or with foie gras

Note: it is also excellent outside the context of a meal, just as an accompaniment to conversation

Alcohol: 13% vol