

# MONASTERO PASSITO

INDICAZIONE GEOGRAFICA TIPICA



**Grape varieties** 60% Garganega, 20% Cortese, 20% Chardonnay.

**Location and characteristics of the vineyard** Custoza, a small zone to the south-east of Lake Garda.

**Average altitude** 100-150 metres above sea level. Limestone, clay, gravelly and sandy soils.

**Training system and plant density** Cordon Spur, with a yield of 2 kg per vine.

**Harvest** The grapes are picked in the first part of October, after they have just started to dry on the vine. This drying process then continues until February in crates in a special drying area, under controlled conditions of humidity and at natural winter temperatures.

**Vinification** In February, a soft pressing is carried out, followed by brief cold maceration of the skins and then a slow white wine fermentation. Immediately afterwards it goes into barriques and barrels of European oak for around 6 months. Wine ages in bottle for at least 8 months.

**Organoleptic description** A sweet white wine.

**Colour** Golden yellow.

**Nose** Intense yet refined, and aromatic: spices, preserves, acacia honey, vanilla, nuts and candied fruit.

**Flavour** Very appealing on the palate thanks to the harmony of this extremely fine dessert wine, whose sensations become even more attractive with age.

**Vol.** 13,50%

**Serving temperature** 10-12 °C

**Serving suggestions** It is a splendid dessert wine, that goes well with traditional Veronese specialities such as pandoro, panettone, shortbread and dry pastries in general – even those that are based on chocolate. Exceptional with cheeses such as Gorgonzola, Roquefort or Stilton.



375 ml



750 ml

MONTE DEL FRÀ  
AZIENDA AGRICOLA