

PASSITO IGT TOSCANA BIANCO

GRAPES:

Ansonica (60%)
Trebbiano (40%)

ALCOL:

13.5 % vol

PRODUCTION/YEAR

1.000

PRODUCTION AREA:

Parrina

VINEYARD:

Trebbiano, Ansonica

SOIL:

Clays, calcareous

**PRODUCTION/HA:**

80 q/ha

HARVEST TYPE:

Hand picking in boxes with grapes selection

PRESSING:

≈ 20%

FERMENTATION AND AGING:

In "caratello"-type barrels for about 8 years

GRAPES WITHERING:

For about 5 months on racks in well ventilated and dehumidified rooms.

CAP:

One-piece natural

FEATURES AND PRODUCTION TECHNIQUE

The best bunches of these varieties are harvested by hand and left to dry on racks until mid-December. During the withering phase, the room must be constantly monitored and any rotten or insect-damaged berries must be removed. In this phase, *Botrytis Cinerea* can develop and that favors some positive modifications such as the increase in sugar concentration, the decrease in acidity, the formation of glycerin and aromatic substances. However, the attack of this mold is not considered a decisive factor for obtaining a quality product. The duration of the withering varies according to the vintage. From the soft pressing a very dense and concentrated must is obtained which takes some years to ferment in the small barrels. The fermentation and aging phase has a minimum duration of 2 years, foreseen by the disciplinary, but in some cases it can last up to 8 years. During aging, the wine takes on aromatic compounds from the wood which must not dominate its own aromas, resulting from the long fermentation. At the end of the process the yield from fresh grapes is between 10% and 25%.

COLOR: Intense, luminous amber.

NOSE: Aromas of candied fruit and honey, walnut hull, tamarind and custard.

TASTE: Sweet, fat, velvety, creamy in mouth, the rich concentration is balanced by the decisive freshness. Endless ending.

GENERAL NOTES:

Passito IGT Toscana Bianco is a sweet and complex wine, of great charm and pleasantness, made by persuasion, elegance and balance.

MATCHES

It is a "meditation" wine but it goes superbly with dry desserts or important cheeses such as Guttus, organic sheep blue cheese from our production with a strong and decisive flavor.