



Michelangelo Passito Bianco

- Cultivation area:* Veneto region, province of Verona, moraine hills on the east of the hinterland of Lake Garda.
- Soil type:* Moraine origin, very clayey and calcareous.
- Winemaking:* Hand harvest in September and the beginning of October onto the wooden plateau, in January and February the fruits are pressed. They macerate with peels for about 48 hours, then they fermentate for 4-5 days in the controlled temperature of 16°C initially and then in the temperature arriving at 18°C.
- Refinements:* Matures in acacia and French oak barrels for at least 14 months, then rests into stainless steel.
- Colour:* Intense golden yellow.
- Bouquet:* Floral aromas with hints of hawthorn, honey scent, jam, dried fruit and spices.
- Taste:* Very sweet and fruity harmoniously linked to the pleasure of almond scents.
- Manintenance:* It maintains its characteristics for more than 7-8 years; it should be stored in a cool (18-19°C) and low light place.

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Ideal with dry
sweets and creamy
cakes.



14,00 % Vol



Serve at 10 - 12 °C



Garganega
Trebiano Toscano
Cortese