

FRATELLI VOGADORI

Passito Bianco del Veneto - IGT

Golden yellow colour wine. Sweet, elegant scent of ripe fruit and fresh flower with a light vanilla smell, full, warm and velvety taste. A splendid dessert wine, traditionally served with local dry cakes and biscuits.

Production area: *NEGRAR ([Valpolicella Classica](#) e Storica) Kg per vite: 4 kg/vigna Growth: Vigolo hill*

Grape types: *Garganega dried for 4 months.*

Soil type: *clayey and chalky*

Exposure: *South west (180 metres a.s.l.) Harvest end-September Harvesting Method: Manual selection of the best bunches*

Drying process: *Naturally dried for 4 months in the drying facility where the grapes lose 40-45% of their original weight*

Fermentation & Aging: *In temperature controlled stainless steel tanks with natural yeasts. The fermentation required around 40 days and 3 times each day we make a gentle breaking up of the marc with air to extract much more as possible from the skins! The wine has a 12 month aging in the french oak barrel.*

Alcohol content: *13% vol.*

Characteristics: *Golden yellow colour,*

bouquet: *apricots and vanilla. Warm full bodied flavour.*

Pairing: *Interesting with sharp flavoured cheeses, simple desserts and for end of meal. Serving temperature: 13/16°C*

