

FRATELLI VOGADORI

Rita Passito Bianco del Veneto

Golden yellow colour wine. Not sweet not dry: really good with cheeses, aperitif or for dessert wine for people don't like sweet wine.

Production area: NEGRAR ([Valpolicella Classica](#) e Storica)

Kg per vite: 4 kg/vigna **Location:** 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 35 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 fermentation has been stopped 10 days before the end so the residual sugar is 70 gra/lt.

The wine has aged 12 month aging in the fresh oak barrel.

Alcohol content: 15% vol.

Characteristics: Golden yellow colour,

Bouquet: apple, banana, fruity and fresh flavour. Really warm and powerful in the mouth.

Use: Interesting with cheeses, aperitif or also with dry cookies.

Serving temperature: 15°C

