

“PASSITO” BIANCO TOSCANA I.G.T.

Passito is a **dessert wine** made from **Malvasia grapes**, dried in plan. So thanks to this procedure sugar and aroms are concentrated in the grapes. The result is a wine of **greater concentration and a high sugar**.



WINE DETAILS

Classification: Passito Bianco Toscana I.G.T

Vine variety: Malvasia

Production area: Vinci – Firenze – Toscana

Harvest: The grapes are harvested by hand in October.

Production technology: The freshly harvested grapes are subjected to a soft pressing, the must is aged in small wooden barrels where aged for 3 years.

Bottling: After the maturation period the wine is decanted and it is bottled.

Luggiano VINCI

Storage: 5 years from bottling.

Alcohol content: 15 %

Tasting notes: Amber color, intense aroma of raisin, on the palate is sweet and fresh.

Serving temperature: 8-10° C

Food pairing: Wine for dessert, it is particularly good with cakes and pastries.