



CORTE ADAMI

PASSITO Garganega Veneto I.G.T.

The precious result of time and its infinite patience



Vineyards: of property, located in Soave in the “Castelcerino” hills, 350m a.s.l.

Medium age of the vines: 40 years

Plants per hectare: 3000

Exposure: South-East

Soils: substrate of volcanic origin, with calcareous and tuffaceous components

Grapes: selection of Garganega grapes, all gently dried

Fermentation: after a drying period of at least four months on special trellis, losing 50% of the origin weight, the grapes are softly pressed.

Part of the must is fermented in barrels, while the rest in steel tanks. This slow fermentation lasts until springtime, leaving a pleasant residual sugar. Then it remains in contact with the fine lees for further 7-8 months, getting several battonage. It follows 4 months of ageing in steel tanks and some months in the bottle before release.

Analytical data:

Alcoholic degree: 13% Vol.

Residual sugar: 125 gr/l

Total acidity: 6,00 gr/l

Description and characteristics

A raisin wine of rare intensity and pleasantness, able to offer unique emotions. Bright ancient golden colour, of a great consistency. In the nose, a wide and delicious bouquet from honey, dry apricots, candied fruit to scents of broom flower, caramel and spices nuances. The flavor has sweet warm notes, accompanied by an important acidity and a never aggressive alcohol presence. Long finish of great intensity.

Food pairings: cakes and pastries with nuts and almonds, blue veined cheeses. Ideal after a meal, as a “meditation” wine.

Serving temperature: 10 - 12°C

Bottles produced: 3.500

Size: 375 ml

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