

# MONASTERO PASSITO BIANCO VENETO

INDICAZIONE GEOGRAFICA TIPICA



**Grape varieties:** Garganega.

**Location and characteristics of the vineyard:** Located in the Municipality of Sommacampagna, southeast of Lake Garda.

**Soils: Average altitude and composition** 100/150 meters (328/492 feet) a.s.l. with calcareous, clayey and gravelly soil.

**Training system:** Guyot.

**Harvest:** Usually at the beginning of October. Every grape is inspected and cleaned of any eventual damaged grape. Afterwards, grapes are taken to dry in the cellar in boxes.

**Vinification:** Soft pressing with a previous period of cold soaking of the grapes to allow maximum aromatic extraction. Fermentation goes in steel tanks at controlled temperature to preserve aromas and quality. Once it is over, the wine is aged for about 12 months in 5 to 20h Neutral French oak barrels, the wine matures in bottle for eight months before going to market.

**Organoleptic description:** Golden yellow. Pronounced intensity with floral and fruity aromas of blossom, apricot and candied and dried fruit. The scent is reminiscent also of acacia honey and vanilla. The flavor remains true to the nose. Sweet to the taste but fairly fresh. Elegant, harmonious long finish. Drink now or save in your cellar, this wine has a beautiful potential of aging for 10+ years.

**A.B.V.** 13.5%

**Suggested Pairing & Serving Temperature:** 10 °C – 12 °C (50°F – 53°F)  
Perfect with traditional Veronese desserts such as pandoro and panettone. Also delicious with cookies, pastries, hazelnut chocolate and cakes. Definitely interesting to pair with cheeses such as Gorgonzola, French Roquefort or English Stilton.

