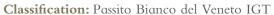




## VILLA CORDEVIGO

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PASSITO BIANCO DEL VENETO INDICAZIONE GEOGRAFICA TIPICA



Type of wine: sweet white First vintage produced: 2002

**Production zone:** vineyards belonging to the estate in Cavaion Veronese, in the hinterland of Lake Garda in the Province of

Verona

Type of soil: clay mixed with limestone

Main grapes: Garganega and Incrocio Manzoni

Training system: Guyot

Yield per hectare: approx. 7,000 kilos

**Harvest period :** end of September -beginning of October **Vinification:** obtained by the appassimento ("partial drying") technique that is traditional in the Veneto. The grapes are dried for 4/5 months in shallow crates. They are then given a soft pressing in order to preserve the purity of their aromas.

Maturation: in stainless steel tanks



## **TASTING NOTE**

Colour: bright golden yellow, with shades of amber

Nose: acacia honey, dried apricots, tropical fruit and candied

fruit

**Flavour:** clean, sweet and fruity, it echoes perfectly the sensations found on the nose (honey and dried fruit), along with notes of flowers, vanilla and hazelnuts. It has a long and elegant almondy finish. It is sweet but not cloying, thanks to its good acidity

**Serving suggestions:** with dry pastries, shortbread, apple pie or strudel. It is also ideal for accompanying blue cheeses (Gorgonzola, Roquefort, Stilton) or with foie gras

Alcohol: 12,5% vol

**Serving temperature:** 10°-12°C



