

VILLA CORDEVIGO

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PASSITO BIANCO DEL VENETO
INDICAZIONE GEOGRAFICA TIPICA



Classification: Passito Bianco del Veneto IGT

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