

INVERNAIA PASSITO

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: Passito Wine

PRODUCTION AREA: Scandiano

GRAPES: 100% Spergola

SOIL: clayey-calcareous

HARVEST: late harvest

WINEMAKING: hand-picked grapes in small boxes and final drying of the bunches with an increase in the sugar content. Soft pressing, followed by fermentation in stainless steel tanks and 12-month aging in barriques

COLOR: golden yellow

BOUQUET: deep aromas of hints of honey, candied citrus fruits, dried figs, apricot and peach with a mentholated herbaceous note

TASTE: sweet and balanced wine, but also fresh and harmonious, characterized by a lasting fruity finish of fig and candied fruit

PAIRINGS: pastries, jam tarts, blue cheese

Serving temperature 10 - 12 °C (50°F - 54°F)

Alcohol 13 % vol.

Residual sugar 80 - 90 g/l

Total acidity 6,5 - 7,5

pH 3.30

Bottle size 50 cl



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