

SOLE D'AUTUNNO CHARDONNAY PASSITO



The harvested grapes with maturation on layers are dried and the must fermented in the end of autumn.

The result is a warm, golden-hued wine, lusciously sweet and intensely aromatic, with a generous, full palate.



VINIFICATION

Carefully selected clusters are hand picked into 5 kg boxes. They are then laid out to dry in a cool, well ventilated rooms for several months. The whole clusters are then pressed and the must fermented at a controlled temperature of 18-20°C. After some 6-8 months of ageing, the wine is bottled.

GRAPE VARIETIES

Chardonnay grafted on SO4. Vineyard layout: 3,2 m x 0,8 m. Vine trellising: traditional Trentino pergola system and vineyard layout 2,2 m x 0,8 m. Vine trellising: guyot.

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification.

TECHNICAL DETAILS

colour:	deep golden yellow
bouquet:	ripe fruit, dried fruit (apricots, figs), spices
alcohol content:	13,40 % Vol.
total acidity:	6,00 g/l
sugar:	120 g/l
dry extract:	31 g/l

FLAVOR

Pleasantly sweet and velvety; encompassing but still with good freshness and sapidity.

BOTTLE SIZE 0,375 l

SUGGESTIONS FOR SERVING

At the end of a meal with full-flavoured cheeses. Excellent also as a dessert wine with petits fours.

THE BEST SERVING TEMPERATURE IS 10°- 12°C.