

## WHITE WINE

## **PASSITO BIANCO IGT**

## sette dame

**Production area:** Mezzane di Sotto and the Valle d'Illasi Clayey-calcareous soils

Altitude of vineyards: Over 200 metres above sea level

Grape blends: Garganega 100%

Age of vineyards: 35 years

Plant training system: Pergola

Yield per hectare: 10 hl/ha

**Harvest:** The grapes are picked with strict selection and then put into 4 – 5 kg crates.

**Vinification:** Garganega grapes are left to rest for 120 - 150 days in a natural environment. The grapes are soft pressed in the month of March.

**Aging:** The wine goes directly into small oak barrels, where it slowly ages for 24 months.

**Tasting notes:** golden yellow colour, with an aroma of dates and very ripe exotic fruit; sweet and smooth on the palate, with great persistency and final notes of caramel.

Alc./Vol.: 12.5%

Serving temperature: 4°C – 6°C.

Ideal for vegetarians and vegans



AZIENDA AGRICOLA LATIUM MORINI Mezzane di Sotto - 37030 - VR - ITALY T. +39 045 65 29 074 - M. +39 392 90 48 995 latiummorini@latiummorini.it