

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



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