

Bure Alto IGT White Passito

- Colour:** Warm and golden like the sun.
- Scent:** Has a intense scent with fragrances of honey, dried fruit, dates, dried figs,bananas and apricots.
- Taste:** Is a perfect balance of sweetness, very persistent and long-lasting and it clearly reminds us of vanilla, of acacia's honey, wild flowers as it also recalls our olfactory sensations.
- Land:** A calcareous soil, which is rich in "scheletro" (this term indicates the presence of gravel, pebbles...of two mm or more).
- Species of**
- Grapes vine:** Garganega and Malvasia
- Viticulture:** "Pergola of Verona"
- system**
- Yield:** 18 Hl/Ha
- Grape harvest:** The grapes are hand-selected then hand-harvested.
The grapes are naturally desiccated in wooden crates until February/March.
- Wine-making:** Separation of the grapes from the grape-stalks and soft wine-pressing.
The temperature of fermentation, (a process which lasts about 20 days), will vary from 8 to 15 degrees. There is also the separation of the grape-stalks after the second day of maceration.
- Refinement:** In French oak and acacia-wood barrels for 30 months and then another 6 months in the bottle before the commercialization.
- Analytical**
- Parameters:** Alcoholic level: 13%
Remaining sugar: 110g/l
Total acidity: 6.20 g/l
PH 3.50
- Gastronomy:** It goes well with all the cakes and sweets with or without creams.
We recommend opening the bottle one hour before the consumption.
Service temperature: 14 °C.