



IL MONELLO
2018

PASSITO BIANCO

DEL VENETO

INDICAZIONE GEOGRAFICA TIPICA

*Golden yellow color with amber shimmers. Intense aroma with notes of apricot, ripe fruit and jam, with a slight hint of vanilla and almond.
Sweet and warm taste, velvety and round.*



Vineyards: San Pietro In Cariano. **Altitude:** 110m slm.

Grape Varieties: 75% Garganega, 25% Incrocio Manzoni.

Soil: dark, alluvial, and relatively light, with a high content of gravel.

Training system: 'double pergola', with 4000 vines per hectare.
18 Buds per vine. Green cover between the rows.

Vine age: 10 years.

Yield: 20 hl/ha.

Harvest: manual, of selected bunches, at the end of September.
Slow grape withering in the drying room until March.

Vinification: crushing and pressing of de-stemmed grapes.

Fermentation of the must for approximately 20 days at a controlled temperature of 14° C.

Ageing: the wine is aged in tonneaux for 6 months and then a further 6 months in steel tanks. It is then left to mature for at least 6 months in the bottle before sale.

Pairings: excellent with dry pastries, and cream or jam tarts.

Excellent with blue cheeses, in particular, the blue goat.

Serving temperature: approximately 12°C.

Open the bottle at least 1 hour before serving.

Analytical data:

Alcohol content	14,5 %
Residual sugars	120 g/l
Total acidity	7,9 g/l
pH	3,7
Net dry extract	38 g/l

BUGLIONI



750