



DOLCI ODI ALTO MINCIO IGT PASSITO

**“PERSUASIVE AND ELEGANT, ALMOST
LIKE A NECTAR”**



PRODUCTION AREA

Vineyards are located in the hilly and green area of Monzambano, close to Lake Garda.

GRAPE VARIETY

100% Garganega

HARVEST AND VINIFICATION

The garganega harvest starts about the end of September, with a careful hand selection of the grapes. The grapes are dried for about 60 days in a room with controlled temperature and humidity. Soft pressing of the grapes maintain the flavour of this grape. The juice is fermented and aged in French oak barrels for at least six months.

COLOR ●

TASTING NOTES

It is pure gold in colour, with hints of yellow amber. Ripe fruit, citrus, caramel and candied on the nose, it is sweet but well balanced with acidity. It shows sweet fruits, with a hint of honey and acacia flowers on the palate.

ALCOHOL 12,5% ●●●●●●●●●●●●●●●●

THE ADVERT

It goes well with cheeses like Gorgonzola and similar, ideal for all shortcrust desserts. Excellent with the “sbrisolona”, typical Mantuan shortcrust.

