



MANTOPASS

Passito Bianco

Type of wine: white sweet

Grape variety: 50% Sauvignon Blanc 50% Moscato Giallo

Denomination: Colli Mantovani Alto Mincio

Alcohol content: 14,50% vol.

Total acidity: 6,70 g/liter

pH: 3,50

Sugars: 150 g/liter

Vineyard location: Reale in Volta Mantovana

Altitude: 95 m. a.s.l.

Exposure: south south-est

Terroir: medium Morenic dough, loamy, with a drainage layer

Vineyard density: 5500 vines / Hectare

Production per vine: 1,3 kg

Training system: Guyot

Cutting: manual

Harvest: manual in small boxes of selected grapes at the end of October.

Drying: during maturation of the grapes, we manually eliminate the leaves that cover the grapes, to better expose the grapes to the sun rays.

Manual harvest with an over-ripening of the grapes for 40 – 50 days.

Vinification: white wine vinification with cryo-maceration of the grapes for 7 days at controlled temperature at 4° C.

We push down the must to extract much aroma than possible from the skins. After the separation of the skins from the must in absence of air, the controlled fermentation occurs at the temperature 12°C in steel vats. We willingly interrupt the fermentation at 15° alcohol, to preserve natural residual sugar.

Then the wine remains on the fine lees till bottling.

Refinement: on the fine lees for 8 months and 3 months in bottle

Ageing: 60 months

Serving temperature: 8°-10° C

Colour: golden and brilliant yellow with amber reflections.

Bouquet: fruity almond tones, candied fruits, scents of orange blossom honey.

Taste: pleasant, enveloping sweet and warm with a bitter ending typical of noble rot.

Serve with: goes very well with tortelli with pumpkin sauce, dry confectionery, sipping and meditation wine.

Bottle: classical Bordeaux conical

Size: 500 ml.

Cork: Nomacorc-bio made by sugar cane polymer