



FARINA®
WINE TRADITION EVOLVES

PASSITO Bianco del Veneto IGT

Until the designation of denominations, Valpolicella cultivated white grapes along with red grape varieties, and one of the prized wines was the white Passito. The grapes are dried, pressed in January and then left in contact with the marc to concentrate aromas and flavor. Maturation is then carried out in small wooden casks for 6-8 months.



Grape Varieties Garganega and other varieties typically cultivated in the Veneto including, Pinot Bianco, Trebbiano, Malvasia and Chardonnay

Vineyard location and characteristics Veneto from varied altitudes and exposures

Soil Volcanic, alluvial, tuffaceous, morainal, clayey and calcareous

Vine training and planting density Mixed training systems and planting densities

Harvest From end-August through October depending on the variety

Drying Natural drying of the grape bunches selected and well-spaced in small crates for around 100 days. The drying rooms privilege natural drying conditions with temperature, humidity and weight loss constantly monitored

Vinification Destemming and soft pressing, with the must left in brief contact with the skins while waiting for the marc to rise, then a few days of fermentation with selected yeasts. Racking is carried out to facilitate a spontaneous arrest of the fermentation and to maintain residual sugar

Maturation Maturation in small oak casks for 6-8 months, followed by bottle aging

Organoleptic Characteristics Deep golden yellow, intense and distinctive with hints of vanilla, sugared almond, honey and cinnamon. A heady wine that is complex, full and round with a sweet enveloping aroma

Analytical Notes Alcohol: 14% vol.

Size 0,5 l

Pairings While delicious on its own, it is also the perfect accompaniment to Veronese Panettone, Pandoro or most any dessert. Equally exquisite when accompanying flavorful cheeses, honey and mustard. Serve chilled as a perfect end to a meal

Serving Temperature 12° - 14°

Cellaring A wine that will continue to evolve in the cellar, gaining in depth, complexity and tertiary notes over the course of 15-20 years