



available from  
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# IL PASSO

**APPELLATION:** Vino Bianco da Uve Appassite

**COLOR:** amber

**ALCOHOL:** ~ 16% vol

**PRODUCTION AREA:** Ozzano Monferrato (AL)

**SOIL:** clayey, calcareous

**GRAPE VARIETY:** Traminer 100%

**ALTITUDE:** 240 m asl

**EXPOSURE:** North

**TRAINING SYSTEM:** guyot

**HARVEST PERIOD:** half October

**HARVEST PERIOD:** hand-picked

**YEAR OF PLANTATION:** 2000

**PRODUCTION PER HECTARE:** 55 qL

**DRYING:** in the vineyard with cutting of the fruiting head for 40 days. Development of noble molds

**SKIN CONTACT:** with stalk for 5 days at 16°C followed by soft pressing

**FERMENTATION:** 12 days at 16°C

**MATURATION:** 2 months in steel tanks, 12 months in 500-liters acacia tonneau

**BOTTLING:** April

**SERVICE TEMPERATURE:** 14/16 °C

**ESTIMATED PEAK OF MATURATION:** 7 years

**TASTING NOTES:** this wine preserves aromas of exotic fruit and banana, and the note of saffron typical of moldy wines with an enveloping sip.

**PAIRING:** the cheese trolley is its best friend, especially if you have strong-flavored blue cheeses, but if you prefer something sweet, try it with dark chocolate or dry pastries.

**FORMATS:** 375 ml