

PASSITO DEL BORGO

Garda DOC

Altitude

Between 150 and 200 mt. above sea level.

Soil composition

Fluvial terroir with gravel bits and clayish layers.

Density

6250 Vines per hectare.

Wine Making

Grapes withering at controlled temperature and humidity for three months. Soft pressing with beginning of the fermentation.

Ageing

12 months in stainless steel and one year in bottle.

Grapes

Chardonnay.

Training System

Guyot.

Harvest

The grapes are picked by hands in September and October.

Size

375 ml

Serving temperature

14 - 16 °C

Alcohol

12,5%

Acidity

7,6 g/l

Residual Sugar

140 g/l

Food Pairing

Perfect with spicy cheeses and quiches. Ideal to be served after dinner during a pleasant conversation.

Colour

Intense golden yellow with copper nuances.

Scent

Expansive, complex, persuasive, sweet, fruity with spicy aromas of pepper and ginger.

Taste

Smoothed, expansive volume, with stand-out acidity well balanced with the structure and the density. Long aftertaste, focused on the mineral aroma and sweetness of the sugary remains.



BORGO LA CACCIA
— *wines & events* —

www.borgolacaccia.it