

Passione

Wine from dried grapes

Grape variety: Cortese 100%

Exposure: south

Training system: Guyot

Village: Capriata d'Orba

Year of planting: 1980

Plants per hectare: 4500

Altitude: 230 mt agl

Malolactic fermentation: not carried out

Aging: 30 months in barrique

First year of production: 2006

Vinification: Manual harvesting of the best bunches in advance of ripeness. The grapes are dried for 100 days, pressing and fermentation in stainless steel tanks with controlled temperature.



The Cortese grapes are harvested in advance to ensure higher levels of acidity and give greater freshness to the wine even after long aging.

The first part of the drying is done in the open air and then it continues in the fruit stand.

After at least 100 days from the harvest the pressing is carried out; fermentation is carried out with the help of selected yeasts in thermal conditioned tanks. The wine is left to mature in French oak barrels for at least 30 months. The color is bright amber yellow with bright orange hues, deep and persistent on the nose, with honeyed scents and aromas reminiscent of dates, citrus, vanilla, licorice, chocolate. In the mouth it is pleasantly sweet, intense and with a very long persistence.

It turns out to be a meditation wine, its pairings are represented by seasoned cheeses and dry pastry desserts.