TENUTE FALEZZA

www.tenutefalezza.com

Passito

Veneto IGT

Organoleptic Characteristics

The Corvina lies at the core of the big Valpolicella reds, but only in terms of its purity can we truly understand its many different expressions of colour, fragrances and body.

Colour

Amber yellow.

Taste

Harmonious and velvety taste with a special note of almond toasted and honey. It's sweet but also fresh and savory, the right balance of sweetness and elegance.

Bouquet

This wine offers an intense aroma of white flowers and spicy notes.

Pairings

Recommended with cakes, especially soft and creamy ones. perfect if served cold at the end of a meal.

Recomendations

Ideally served at 14-16, in long stem crystal glasses.

Grape varieties

Garganega 100%

Vinification

Drying process: 120 days
Vinification in stainless steel tanks: 30 days
Wooden barrles aging(French Oak): 24 months in barrique
Bottle aging: 6 months
Aging potential: 10/12 years

Sugar: 140 g/l
Alcohol: 13 % vol.
Acidity: 6 g/l
Extract: 31 g/l

0,5 l

Tenute Falezza
Via Belvedere 35/A
37131 Verona