



TENUTE FALEZZA

www.tenutefalezza.com

Passito Veneto IGT



Organoleptic Characteristics

Passito Veneto IGT is made entirely from native Garganega grapes. Great to combine with all the desserts.

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 barrels 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

Tenute Falezza
Via Belvedere 35/A
37131 Verona



0,5 l