



STILLA RORIS PASSITO VERONESE IGT

Sweet wine with an elegant bouquet that contains hints of vanilla and acacia honey. Intense and velvety flavour. Enjoy it slightly chilled with dry pastries and typical cakes from Verona, among which fogassa sulla gradela (focaccia), pastries, sbrisolona cake, angel wings. Excellent with herb-coated cheese and mature cheese served with jam and mostarda di frutta. Ideal even on its own, while relaxing.

PRODUCTION AREA: Eastern Bardolino Classico side of Lake Garda.

GRAPE VARIETY: Garganega.

VINE TRAINING SYSTEM: Traditional Verona pergola and Guyot.

GRAPE HARVESTING: By hand, with the best bunches being picked towards the end of September and placed in crates to dry for about 3 months.

PRODUCTION METHOD: After drying, the grapes are crushed gently; the wine that is obtained is left to decant for a few days in small steel tanks.

AGEING: In oak barriques of 225 l for a long period (minimum 1 year).

COLOUR: Golden straw with shades of amber.

BOUQUET: Refined with tones of acacia honey and vanilla.

FLAVOUR: Intense, sweet, velvety, harmonious.

ALCOHOL BY VOLUME: 15% vol.

SERVING TEMPERATURE: 12 - 16 °C.