

ACCORDO PASSITO BIANCO

DESCRIPTION

L'Accordo is a Passito wine obtained from the Turbiana grapes which are raisin-dried in a fresh "fruttaio" (fruit chamber). Grapes, pressed normally in December, produce a concentrated wine-must which brings the noble characters of the variety.

It is intense gold in colour, with delicate exotic fruits and honeyed notes at nose.

On the palate it is very elegant, sweet but not to excess, fresh, lively and well balanced, reminiscent of dried apricots and toasted almonds with an incredible length. It is excellent on its own, or at the end of the meal to accompany pastries, and blue cheeses such as Gorgonzola. L'Accordo Passito should be served cool, 14° C, in medium-size glasses.

VINES

This Passito wine is obtained from Turbiana grapes, grown in a little old vineyard, selecting the best exposed bunches to the sun.

VINE TRAINING SYSTEM

Guyot, short modified.

Plant-density: 3.000 vines per hectare

HARVEST

At the 3rd week of September, by hand laying the grapes in small trays

VINIFICATION

Drying grapes, till December, in small trays of 4 Kg.

Fermentation begins in stainless steel and it is completed "en barrique".

AGEING

The wine is refined for 14 months in oak barrels of 225 litres, followed, at least, by 6 months in the bottle

