



'ANTHOS' PASSITO 2007

Denominazione di origine controllata

VINTAGE 2007

The year 2007 was characterized by a hot summer and a very beautiful autumn – not too hot, but always sunny. This brought us full, long-lived whites and rich, full bodied, heavy reds.

VARIETY	55 % Goldmuskateller 22,5 % Gewürztraminer 22,5 % Sauvignon Blanc
CLIMATE	microclimate of the Mediterranean Alps
SOIL	well aerated limey detritus deposit soil
CULTIVATION	Guyot/Pergola
YIELD	15 hl/ha
VINIFICATION	harvest in the end of September; raisining for 5 to 6 months; skin fermentation at low, controlled temperature; Fermentation interrupted for acquisition of residual sugar
ANALYSIS	Alcohol: 10.5 % vol., Total acidity 7.0 g/l, Residual sugars: 250 g/l 2010-2017
DEGUSTATION	pale straw yellow with slight greenish reflections; intensive bouquet of mango and blooming elder; sweetness and refreshing at the same time. Be careful – a dangerous bomb!
DISH IDEAS	recommendable to foie gras and to various kinds of blue cheese; excellent to various kinds of sweet dishes
SERVICE TEMPERATURE	8 - 10 ° C

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SÜDTIROL ALTO ADIGE

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