

HAMBROS PASSITO

"The Prince of Trentino wines in a unique interpretation"



Piana Rotaliana, Trentino
Italy



Alluvial soil, from the Noce stream, with
great surface fertility and excellent
drainage below.



Teroldego 100%



Dolomiti Igt



Simple Trentino Pergola



Best temperature 18-20° C



Perfect with dry cakes, dry
pastries and dark chocolate.

Vinification: the grapes are harvested manually and selectively in early October, followed by a drying in boxes for about 3 months in an airy environment. When the grapes have reached the optimal state of drying, hand pressing is carried out, then controlled fermentation and aging in wood for a few months.

Characteristics: intense ruby red color, tending to garnet with aging. Intense, fruity, with hints of raspberries and currants, broad and fine, with spicy and sweet notes.