

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

CORTE DURLO

Denomination: VENETO BIANCO PASSITO I.G.T.

AMBER IN COLOR. NOTEWORTHY SCENTS OF RICH SENSATIONS THAT ALTERNATE FROM RAISIN TO CANDIED FRUIT, FROM TOBACCO TO HINTS OF MINERALS; IN THE MOUTH IT'S DENSE, BALANCED, WITH THE ACIDITY THAT BALANCES THE RESIDUAL SUGARS. LONG AND ELEGANT FINISH.



Grape Variety:

100% GARGANEGA



Area of Production:

A SELECTION OF THE VERY BEST GRAPES FROM VARIOUS VINEYARDS ACROSS THE COMMUNE OF MONTEFORTE D'ALPONE.

Soil:

VOLCANIC ORIGINS, RICH IN MINERAL SUBSTANCES.



Harvest:

END OF SEPTEMBER

Yield:

125 QUINTALS PER HECTARE



Wine Making Process:

AFTER 3-4 MONTHS OF DRYING OUT OF THE GRAPES, HUNG ON SPECIAL STRINGS CALLED "PICA" THAT ALLOW FOR BETTER VENTILATION, THE GRAPES ARE PRESSED. THE FIRST FERMENTATION OCCURS IN WOOD VATS, WHERE THE WINE HAS CONTACT WITH AIR, NATURAL OXIDATION OF THE MUST OCCURS AND A SUPERFICIAL INDIGENOUS FLORA FORMS CALLED "TELARINA". AFTERWARDS, THE MUST IS TRANSFERRED INTO SMALL WOOD BARRELS WHERE THE FERMENTATION FINISHES. THE BUNGHOLE ON THE TOP OF THE BARREL IS SEALED WITH CEMENT AND THE WINE IS LEFT TO AGE FOR 6 YEARS.



Food Pairings:

BLUE CHEESE; IDEAL FOR:
AFTER A MEAL; MEDITATION;



Alcohol:

12.5%

Suggested initial serving temperature:

10°C



Production:

AROUND 500 BOTTLES

Bottle Size:

375 ML - 1500 ML