

Romeo & Juliet

Passione Sentimento
Veneto
Indicazione Geografica Tipica



The name

Passione e Sentimento (Passion and Feeling), celebrates the city of love par excellence, Verona, not in this case only because of its history and monuments, but also because of its wine.

Geographic Area

Veneto.

Soil

Volcanic and calcareous.

Grape Varieties

Garganega 100%.

Vinification

This white wine is obtained with the appassimento technique: the Garganega grapes are harvested in advanced, left to dry in trays for a short time. While drying, the grapes loose weight, concentrating sugar and aromas. Afterwards, the grapes are left to macerate for 12 hours to enhance complexity and structure and vinified in steel tanks. The fermentation follows at cool temperature. At the end of the fermentation a part of the wine is matured in wooden barrels for some months. The wine is then blended and bottled.

Style

This is an alluring white wine. Intense aromas of citrus fruits, almond and peaches on the nose, followed by a palate which is refreshing and well balanced with a lingering finish.

Food Pairings

To be served at 8 -10°C with seasoned cheeses, aperitifs or with your preferred recipes.

Size 0,75 L

Alcohol 13% vol

The Times – Jane MacQuitty – 11th July 2015

Gorgeous, unusual Italian white made from garganega grapes that are left to dry. With the shrivelled grapes losing up to a third of their water content, the result is delightfully concentrated, bold, thick with honey, spice and almond.