



## CAMPANIA PASSITO BIANCO I.G.T.



*Grape Variety:* 100% Fiano.

*Production Area:* family-owned vineyards in Montefalcione.

*Winemaking:* made from well ripened and over-ripe grapes harvested in mid-November. After careful selection, the grapes are soft-pressed and the must is fermented in stainless steel tanks at cool temperatures. Aged in French oak barrels for at least 24 months and then in the bottle prior to release for sale.

*Tasting Notes:* bright golden yellow color. It has a rich, complex nose with aromas of dried apricots, ripe peaches, orange peel, chamomile, honey, acacia flowers and vanilla. Sweetness is well balanced with the alcohol content and the lively acidity, revealing an elegant personality with a voluptuous and agreeably lingering finish.

*Food pairings:* patisserie, Neapolitan pastiera (pastries), fruit tarts, Bavarian vanilla cake, cheese served with jam or honey.

*Best served at 14 °C.*