

## **PASSITO CAMPANIA BIANCO I.G.T.**

**Variety:** 100 % Fiano.

**Production area:** family owned vineyards in Montefalcione.

**Winemaking:** produced from well ripe and overripe grapes, which are harvested in mid-November. After a 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.

**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. The sweetness is well balanced with the alcohol content and the lively acidity, showing an elegant personality with a voluptuous and pleasingly lingering finish.

**Food pairing:** Patisserie, Neapolitan pastiera (pastries), fruit tarts, vanilla Bavarian cake, cheeses served with jam or honey.

*Best served at 14°C.*

## **PASSITO CAMPANIA ROSSO I.G.T.**

**Variety:** 100 % Aglianico

**Production area:** family owned vineyards in Lapio.

**Winemaking:** selected grapes are left to dry on the plant and harvested towards the end of November. The maceration on the skins lasts about 12-14 days. After the alcoholic and malolactic fermentation, the wine is left to mature in small oak barrels for at least 24 months, followed by a refinement of at least 24-36 months in the bottle prior to release.

**Tasting notes:** ruby red with violet reflections. The bouquet on the nose is complex and rich, with fruity and spicy aromas, ranging from dried fruits to caramelized and syrupy fruits, and an interesting development of tertiary notes, such as leather, balsamic notes, maresca cherries, goudron and resin.

An elegant and soft wine, with a remarkable structure, velvety tannins, a surprising long persistence and notes of red fruits in the aftertaste. A wine with a great aging potential.

**Food pairing:** ideal with patisserie, almond pastries, chestnut cakes, such as the traditional "castagnaccio". Perfect with chocolate desserts, strong and blue cheeses such as gorgonzola.

*Best served at 16°-18°C.*

