

## ACINIDORO BIANCO I.G.T. VENETO PASSITO

Acinidoro is produced with Moscato Giallo grapes that, cultivated in the typical volcanic soil of the Euganean Hills, takes hints of fresh citrus fruits (mandarin, pink grapefruit) and zagara flowers.

**GRAPES:** Moscato Giallo

**CULTIVATION METHOD:** Cordon trained.

**AVERAGE PRODUCTION:** 7000 kg/ha

**WINE-MAKING:** The grapes, collected when properly ripe, are left drying until December, then are softly pressed and the must obtained is left to ferment in stainless steel.

**AGEING:** stainless steel tank on fine dregs

**CELLARING:** Minimum 3 months at the winery before release.

**ALCOHOL CONTENT:** 11,5% Vol - 12% Vol

**SUGAR RESIDUE:** 170 g/l - 190 g/l

**TOTAL ACIDITY:** 7,50 – 8,00 g/l

**NET EXTRACT:** 40-45 g/l

**SOIL:** medium texture with trachyte outcrop

**EXPOSURE :** South

**ALTITUDE:** from 20 to 120 m

**VINES PER HA:** 4.800

### CHARACTERISTICS

**COLOUR:** Intense yellow with golden hues.

**AROMA:** Very rich. Strong scent of zagara flowers typical of Moscato Giallo with an emphatic hint of citrus fruits.

**TASTE:** Sweet, fruity and balanced, fresh and affable.

### SERVING SUGGESTIONS

This wine is an excellent accompaniment to goose liver, patés, and both mature and piquant cheeses. Highly recommended for miniature pastries it is also a meditative wine which is magnificent served cold.

