

S. Cristina



RIGOLETTO BIANCO VENETO PASSITO

INDICAZIONE TIPICA GEOGRAFICA

Made from dried Trebbiano di Lugana grapes, this wine is a gorgeous vibrant yellow gold. The nose brims with rich aromas that vary greatly, including clean notes of ripe yellow fruit, apricot, and peach and a balanced hint of sweet vanilla.

On the palate, its sweetness is reminiscent of acacia honey.

It coats the mouth with its cohesive texture and it finishes with lingering aromatic character.



GRAPE VARIETY

100% Trebbiano di Lugana

LOCATION & CHARACTERISTICS OF THE VINEYARD

in Peschiera, on the Southern shores of Garda lake

AVERAGE ALTITUDE OF THE LAND

80 meters a.s.l.

TYPE OF SOIL

chalky-clay

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

50 years

NUMBER OF BUDS PER PLANT

8/10 per plant

YIELD PER HECTARE

80 hundredweight

PERIOD AND METHOD OF THE HARVEST

last ten days of September

VINIFICATION

for the first 4 days in stainless steel tanks, and later for 30/40 days in new French oak barrels.

Ageing 12 months in new oak barrels, then in stainless steel barrels and finally 5/6 months in bottles

COLOUR

golden yellow to pale amber

BOUQUET

intense with fine floral notes and hints of beeswax and vanilla

TASTE

good depth, balanced, with excellent aromatic persistence

SERVING TEMPERATURE

8-10°C

GASTRONOMICAL COMBINATIONS

a dessert wine, excellent with the traditional Verona Pandoro cake and pastries