



AZIENDA AGRICOLA
MIZZON
di Perusi Nicola



BIANCO PASSITO DEL VENETO

Among the amber hues of the golden yellow Passito Bianco, you can catch all the love and dedication that characterizes every product from the Cantina Mizzon..

Coming from a great land, The "Vigna Del Sette", the grapes Garganega and Malvasia interwine their ancient history on racks, where their freshly picked bunches are set to dry. The result is a melody of lovely and velvety flavour, smooth and structured.

The sweet feeling of harmony that delights those who savor it as a meditation wine or paired with spicy cheese or pastry cream, is combined with delicacy with its intense fragrance and aroma.

An elegant reminder of dried fruit, almond and vanilla that envelops the senses of pleasure and sweetness.

Vineyards: Tendone with 60 years old vines, with typical and ancient grapes. In hill position, Marano di Valpolicella, Classic zone, morning exposure to the sun with clay ground.

Production: The production method is similar to the Recioto one: the best grapes are handly selected and harvested and set to dry on the traditional fruit-drying racks for about 3 months. Then they are pressed in the first half of January.

Ageing: 9 months in steel tanks and 6 months in bottle

Grapes: 75% Garganega, 25% Malvasia

Colour: golden yellow with amber tones

Smell: intense, candied fruits, almond, vanilla and honey scents

Taste: smooth and velvety, sweet and strong

Alcoholic content: 14% Vol.

Serving Suggestions: serve at 16°C, open the bottle a few minutes before consumption

Gastronomy: Sweet wine indicated for sweet pastries, excellent with aged cheeses too. Meditation wine