

P E R E L L I

IDAMO



DESCRIPTION

Wine: Passito Toscana

Appellation: IGT

Year: 2018

Grape Varieties: Trebbiano, Malvasia, Albana

Altitude: 350 metri s.l.m.

Features soil: mainly rocky terrain with galestri, sandstones and alberese

Average age of the vineyards: 40 years

Training system: spurred cordon

Maturation: 1 year in old caratelli (small wood barriques)

Aging: 3 months in bottle

Alcool: 16,0%

VINIFICATION

Drying of the bunches on the vine, soft pressing and fermentation in 60 L caratelli, aging in the caratelli themselves

TASTING

View: bright amber color

Hints: sweet fruity hints, with notes of honey accompanied by floral notes, citrus and dried fruit

Tasting notes: smooth with a pleasant sweet note

Serving temperature: 14-16 ° C

Pairings: biscuits, dried pastries and cheese



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