

Passito *Bianco del Veneto*

i.g.t.

TeF Collection



Vineyard location / the province of Verona

Soil / hilly soil of morainic and volcanic origin
on red and basaltic sediments

Grape varieties / Garganega 60%, Chardonnay 40%

Vine yield per hectare / 80 ql./ha

Grape harvest / hand selection of the grape bunches
that have reached optimum ripeness. The grapes are
collected in small crates and left to raisin for 3-4
months with part of the bunches affected by noble rot

Vinification techniques / soft crushing of the grapes to
extract only the first-pressing must
followed by a slow barrique fermentation

Ageing / in French oak barriques for 12-16 months
followed by a short stay in stainless steel vats

Wine analysis / Alcohol content 13.5% vol.,
Residual sugar 100 g/l, Dry extract 27 g/l,
Total acidity 5.80 g/l, pH 3.50



Colour / golden yellow

Bouquet / pervasive and etheric,
with notes of orange blossom and vanilla

Palate / sweet, harmonic, warm and lingering

Food and wine pairing / dessert wine recommended
with foie gras and pastry in general; also excellent
as meditation wine

Serving suggestions / wine to be best enjoyed
within 3-4 years from bottling

Service temperature / 14°-15°C



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