

PASSITO DI VERMENTINO

Soft pressing of semi dried grapes, without contact with the skins, very long fermentation. Need at least one year of aging.

Denomination: Vermentino

Alcohol: 13,5% vol to 15% vol (Depending on the vintage)

Total Acidity: 4,5 to 5,5 gr/l (Depending on the vintage)

Serving Temperature: 8-10°C

Colour: straw yellow light amber

Bouquet: intense and persistent, fruity with hints of spice, apple, orange and ripe apricot

Taste: sweet but not cloying, warm, full and persistent, with a slightly bitter finish



PALLETISATION

Pcs per carton	Gross weight carton	Carton Height	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
8	5 kg	17 cm	11	99	792	165 cm	550 kg