

PASSIU DA VINSA (PIGATO)

"Passiu" is a dialectal term meaning raisin and "Vinsa" that are the traditional shelves made with one year old river reeds used to lay the grapes. This is a traditional dessert wine.

Denomination: vino bianco

Variety: Pigato

Vineyard: Marixie

Age: 30 years old

Over-ripe: picked grapes in the vineyard are placed in the loft-fruit on the vinsa for a-bout 3 months.

Fermentation: in little stainless tank for 3 weeks at 16 - 18°C.

Refinement: twenty-four months in oak barrels, where pre-owned full malolactic fermentation

Characteristics: amber, gold. Nose full of aromas of peaches and dried apricots. Full sweet palate, velvety. After few years in bottle, the wine becomes harmonious and mel-low with a distinct ability to maturity: from ten to fifteen years.

Production: 1200 bottles of 500 cl.



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 |
|----------------|---------------------|---------------|-------------------------------------|--------------------------------------|----------------|---------------|---------------------|
| 6 | 5 kg | 17 cm | 11 | 66 | 396 | 120 cm | 300 kg |