



FRASSINELLI



EOS - VINO PASSITO

Grapes: incrocio Manzoni 6.0.13

Grapes production area: Mareno di Piave - Geron

Soil type: well-balanced presence of clay and sand, a small quantity of lime, a good dose of gravel (composed of rounded stones) which emerge to the surface, permitting an optimal rain penetration in the deeper layers avoiding dangerous stagnation, providing a well-balanced presence of sugars, acidity and aroma precursors

Winemaking: the best bunches resting for almost three months on specific grid inside naturally ventilated room. Once the drying process is completed, the grapes, that normally lose about 70% of their weight, are pressed. The fermentation takes place in 225 litres French oak barrel for 6 months

Alcohol: 14% Vol.

Residual sugar: 12 g/l

Tasting notes: notes of acacia, honey, candied orange peel, raisin. Persistent with an elegant balance of freshness and sweetness.