



Passito di Albana "Luxuria"

GRAPE VARIETIES

Albana

WINEMAKING

The grapes are dried naturally without being forced; soft grape-pressing, off the skins fermentation, refined for over a year in high-quality barriques and then for 10 months in bottles.

ANALYTIC DATA

Alcohol content: 13-14% vol.

ORGANOLEPTIC CHARACTERISTICS

Golden to slightly amber color.

Intense, characteristic aroma.

Velvet-like, pleasantly sweet, persistent taste.

GASTRONOMY

Wine for meditation and chatting. Ideal for teacakes, dry fruit or toasted nuts, donuts, seasoned cheese and blue cheese.

Serving temperature 10-12 °C

AVAILABLE FORMATS

50 cl

