
ACINATICO[®]

Passito "Bricco delle Bessole" 2000



White Passito "Bricco delle Bessole". Like Recioto della Valpolicella this wine is inspired by the ancient wine Acinatico. Growing and drying white grapes has always been a tradition in Valpolicella, therefore we wanted to give our personal contribution to this tradition through Bricco delle Bessole: we have tried to obtain a highly expressive wine from the grapes Garganega and Malvasia, reaching a high level of concentration and carrying out a slight maceration of the skins in order to give the product the mark of a great wine. The contact with its solids

parts at low temperature is essential in order to get polyphenolic and aromatic substances that give the wine long life and taste completeness.

Bottle size: 500 ml ; **Type:** white dessert; **Vines:** Garganega 75% , Malvasia 25% .

Vineyard characteristics and location: it is situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 250 m. a.s.l. South-east exposure. Soil: varied on alluvium.

Viticulture: Double pergola; average age of productive vines: 25 years. Plant density: 2800 vines pro hectare. Buds to fruiting cane: 16. **Yield:** 39hl/ha

Vintage: The vintage 2000 was characterized by perfect climatic conditions that lead to an early harvest and to a perfect ripening of grapes, showing a golden colour.

Harvest: Manual harvest in the last week of September.

Drying in the loft on trellis for 120 days with loss of 50% of the original weight.

Vinification: End of February crushing of the grapes and de-stalking; fermentation temperature 12°-23°. Cold maceration before fermentation: 7 days. Then fermentation is stopped by repeated decanting and transferring into new barriques in March. Partial malolactic fermentation. Refined in barriques for 18 months. Refined in bottles for 6 months.

Stabilization: Natural only with decanting, filtering before bottling.

Analytical Data: Alcohol degree: 13.40% - residual sugars 120 gr/l - total acidity 6.0 gr /l -net dry extract 37 gr/l - Ph 3.50

Consuming: Properly preserved at a steady temperature of 14°-15°C, laid down, in the dark, this wine can keep its characteristics for 10-15 years.

Wine characteristics: Colour: golden verging on amber. Bouquet: typical of dried fruit with scent of honey and apricot. Flavour: slightly sweet with an evident tannic structure that brings maceration out and brings it close to vin santo.

Serving method: it is served at 14°-16°C (you should uncork the bottle a few minutes before drinking)

Gastronomy: though this wine is a good dessert wine, it is also suited for salt- and spicy cheese (gorgonzola cheese with honey and warm toasted bread) and obviously cantucci, zaletti and also Christmas and Easter cakes (Pandoro and Colomba).