



Passito d'Oro Anna Giulia

This wine was created in the attempt to reproduce the taste and bouquet of the recioto wines, called vinsanto at Brognoligo, which our forefathers made many years ago.

The grapes are picked in September, with careful selection of the best bunches: the grapes with the best colour and ripening, small and well spaced. They are set to dry in store with no dehumidification.

Pressing takes place around Christmas-time. The must resulting is placed in an open vat to clear, with no addition of antioxidising substances. It is left to rest till the beginning of March. In this period a protective film, which in our area is called telarina, forms on the surface of the must.

Before the must begins to ferment it is transferred into small wooden barrels which are corked and placed in the winery, where they are left to rest for a span of three to five years. Throughout this phase in the barrel there is no need to top them up, or use antioxidising substances, a small quantity of which will be added only before bottling.

This is a precious wine today as it was so many years ago, and it harks back to the simplicity and origins of our area.

Maria and Emanuele have decided to dedicate it to their daughter Anna Giulia.