ALDO ADAMI
AZIENDA AGRICOLA

IL RADIOSO DI NONNO CIAMPANI
PASSITO BIANCO IGT DEL VENETO

From the recent revamping of the ancient practice of grape-withering in grape-withering facilities, comes the Radioso di Nonno Ciampani - a dessert wine.

GRAPE VARIETIES: Garganega, Cortese
HARVEST: last two weeks of September. Selections of the best grapes from the vineyards of the Winery, and laid flat in small wooden boxes containing an average of just 4 kilograms. This allows good air flow during the crucial drying process
VINIFICATION: the grapes are allowed to dry gently in well-ventilated rooms for around 3-4 months, concentrating their flavours, sweetness and colour. In winter, the grapes are crushed and the must finished the fermentation in barrels and steel tanks. The wine is then put into bottles where it remains to mature for at least 1 year before being released for sale
COLOR: bright golden yellow
BOUQUET: intensely perfumed with floral notes and hints of sultanas, apricot, raisins, honey, jam citrus
TASTE: soft-bodied, intense and persistent
SERVING SUGGESTIONS: a lovely partner with blue-green marbling together with honey and jam, and fancy cakes.
SERVING TEMPERATURE: ideal at 10-12 °C

0,375 l

13,5 % vol

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