



## ROMEO AND JULIET PASSIONESENTIMENTO BIANCO

### Indicazione Geografica Tipica

Veneto, Italy

#### Vinification

The grapes are selected and picked in advance and left to dry for a brief period in crates in the drying loft, thus obtaining a greater concentration of aromas and sugars. After the pressing of the grapes, they are macerated on the skins for 12 hours to increase the complexity and structure of the wine. Vinification takes place in stainless steel tanks at a controlled temperature. Once fermentation is completed, part of the wine is aged in French oak barrels. The wine is then assembled and bottled.

#### Tasting Note

PassioneSentimento Bianco has been created based on the idea of using Garganega alone to obtain an elegant white, with good structure, which evolves successfully over time. A white wine that, on the nose, reveals intense and decisive aromas, citrus notes and overtones of apricot and peach. On the palate, it is rounded and pleasant, well balanced with an enduring finish.

#### Food Pairing

Pair with seasoned cheeses, seafood and spicy Asian dishes or sushi



**Geographic Area**  
Veneto

**Alcohol**  
13%

**Grapes**  
100% Garganega

**PH**  
3.22

**Harvesting Period**  
Mid September

**Total acidity**  
5,75 g/l

**Residual sugar**  
7,82 g/l

**UPC Pack Size**  
7-36040-53648-2    6    750 ml

**Winery Certifications**  
IFS, BRC, ISO 14001

