

SURSUM CORDA

LAZIO

Protected Geographical Indication

WHITE

PASSITO

GRAPE BLEND: Malvasia of Lazio 100%.

PRODUCTION AREA: Zagarolo.

ALTITUDE: 330 m. a.s.l.

CLIMATE: typically Mediterranean, with mild winters, moderate rainfall and mainly ventilated hot summers.

SOIL: tufaceous.

BREEDING OF VINES: plant espalier (Guyot) (spurred cordon).

HECTARE YIELD: 5.000 - 6.000 kg.

HARVEST TIME: to reach maturity, it is expected to cut the fruiting branches, and after 20-30 days, for natural drying of the grapes, be harvested, late harvest in late October/ first week of November.

WINEMAKING: slight crushing and following soft pressing, long fermentation at a controlled temperature of 18 ° C.

AGEING: 6 months in steel.



COLOR: intense yellow with shades of old gold.

BOUQUET: pleasant hints of dried fruit, floral same time, closes with hints of honey.

TASTING NOTES: after the pleasant sweet smell, will reflect the olfactory notes, sourish but pleasant balance and persistence.

FOOD MATCHES: sweets and pastries typical regional.

SERVING TEMPERATURE: 14°-16° C.

GLASS OF SERVICE: Small Balloon.

FORMAT: 500 ml.



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