



ELBA ALEATICO PASSITO DOCG

GRAPES: 100% ALEATICO OF ELBA

TRAINING SYSTEM: DOUBLE SPUR CORDON

PLANTAGE: 220X0.80 (5500 STEMS / HA)

AVERAGE PRODUCTION PER PLANT: 1 KG

MAXIMUM YIELD: 70 QL / HA, MAXIMUM YIELD IN WINE 35%

SOIL: STONY, MEDIUM MIXED WITH A PREVALENCE OF CLAY,
RICH IN SCHELETRO

VINIFICATION: AFTER A DRYING PERIOD IN THE FRUIT MILL OF ABOUT TWO WEEKS, THE MUST IS PUT CONTACT WITH THE SKINS FOR 4/5 DAYS, AFTER WHICH IT IS SEPARATED OUT AGAIN BUT CONTINUES ITS FERMENTATION IN STAINLESS STEEL TANKS. FERMENTATION STOPS SPONTANEOUSLY.

ANNUAL PRODUCTION: ABOUT 2600 BOTTLES OF 750 ML



ORGANOLEPTIC CHARACTERISTICS

COLOR: RUBY RED WITH VIOLET REFLECTIONS, INTENSE CHERRY AND WILD BERRY PERFUME.

TASTE: SWEET, FULL-BODIED, SMOOTH AND HARMONIOUS

PRODUCER'S ADVICE: WE RECOMMEND IT WITH PASTRIES, TARTS, MACERATED PEACHES AND TO FINISH, A CURIOUS SUGGESTION: PECORINO CHEESE WITH CORBEZZOLO (TREE STRAWBERRY) HONEY.

SERVING TEMPERATURE: 16/18°