



## **Romeo & Juliet**

# Passione Sentimento

## Veneto

Indicazione Geografica Tipica



### **The name**

Passione e Sentimento (Passion and Feeling), celebrates the city of love par excellence, Verona, not in this case only because of its history and monuments, but also because of its wine.

### **Geographic Area**

Veneto.

### **Soil**

Volcanic and calcareous.

### **Grape Varieties**

Garganega.

### **Vinification**

This white wine is obtained with the appassimento technique: the Garganega grapes are harvested in advanced, left to dry in trays for a short time. While drying, the grapes lose weight, concentrating sugar and aromas. Afterwards, the grapes are left to macerate for 12 hours to enhance complexity and structure and vinified in steel tanks. The fermentation follows at cool temperature. At the end of the fermentation a part of the wine is matured in wooden barrels for some months. The wine is then blended and bottled.

### **Style**

This is an alluring white wine. Intense aromas of citrus fruits, almond and peaches on the nose, followed by a palate which is refreshing and well balanced with a lingering finish.

### **Food Pairings**

To be served at 8-10 °C with seasoned cheeses, aperitifs or with your preferred recipes.

**Size** 0,75 l.

**Alcohol** 13% vol.