

Passito Veneto Villa Persico

PROPRIETOR: Edizione srl

MANAGER: Massimo Zambon

WINEMAKER/CONSULTANT: Daniele Dal Secco followed by Francesco Serafini

VINEYARD

LOCATION: in the municipalities of Ponzano Veneto and Villorba, in the heart of the Province of Treviso on the Po Plain

AREA: selected bunches from the historical Malvasia vineyard

SOIL: loose with a significant skeletal and gravel content

VARIETY

GRAPES: 100% loose bunch Istrian Malvasia

AVERAGE AGE OF VINES: 60 years (historic vineyard)

PLANTING DENSITY (VINES/Ha): 2,000

EXPOSURE: plain with north-south planted rows

TRAINING METHOD: Sylvoz and Veneto pergola

AVERAGE CROP LOAD: 5 Kg/vine

YIELD (t/ha): 6

VINEYARD MANAGEMENT: cost-effective pest control and optional irrigation

CANOPY MANAGEMENT: de-leafing, topping, shoot thinning, weeding to eliminate need for herbicides

HARVEST/ VINIFICATION

Manual in 15 kg crates, completed in a single campaign. The loosest bunches are selected on the vine. Once picked, the bunches are spread on reed mats and left to dry naturally for 4 to 5 months in a current of air before de-stalking and gentle crushing and pressing. Fermentation is partly in stainless steel and partly in wood, after which the wine is kept in the dark in glass containers. The wine is then bottled and finished for 12 months.

FIRST YEAR OF PRODUCTION: 2008



WINERY

A modern winery with capacity for vinification in separate lots. Temperature controlled stainless steel tanks. Cooling system for perfect cold maceration of all batches if necessary before fermentation. Pneumatic grape press with inert gas blanketing system; press volume can be adapted to suit the number of batches. System designed for consistent, delicate pressing.

**PASSITO
VENETO VILLA
PERSICO 2010**

2010 was a year that demanded great care, especially in the choice of the right moment for harvesting, to ensure a healthy, ripe crop

PRODUCTION: 1,200 bottles of 50 cl.

BUDDING: 15-20 March

FLOWERING: early June

MID VERAISON: mid July / early August

HARVEST: 20 September

ANALYTIC DATA: alcohol: 14.5% vol.; total acidity: 7.5 g/l; pH: 3.7

TASTING NOTES: Amber in colour, very dense in consistency and delightfully bright. An intense, complex nose with notes of ripe fruit. Distinctive aromas of candied citrus fruits and sultana liqueur gradually evolve into barley malt caramel, honey, amaretto biscuits and a hint of zabaione. The sweet attack swiftly reveals candied fruit and roasted almonds, leaving a delightful freshness. The evolution is pleasant, warm, intriguing and smooth. The splendid finish is of bitter caramel against a robust body and creamy background.