



Label designed by Marco Arman

## *Passito*

Passito wine Zanotelli is created from the union of six types of white grapes, harvested when each reaches the perfect ripeness. The best bunches of Muller Thurgau, Chardonnay, Kerner, Manzoni Bianco, Riesling and Muscat are progressively put to dry on racks in a ventilated rustic country house. Here they remain for about 3-4 months, as long as the berries are duly withered and ready for pressing. The fermentation then proceeds slowly and stops naturally when the correct degree of alcohol is reached. The acidity of the mountain grapes makes this wine, although sweet and complex, also fresh and dynamic.

**VINES:** Müller Thurgau, Riesling, Manzoni, Kerner, Chardonnay, Moscato.

**VINEYARDS:** Sausent, Pantéc' (Cembra) e Piazzòle (Lona-Lases)

**CULTIVATION:** Pergola Trentina and Gujot between 400 and 800 mt.a.s.l.

**YIELD:** 60 ql/ha with yields del 30%.

**FERMENTATION AND AGING:** Dried for 3-4-months, then pressing and fermentation in stainless steel tanks at controlled temperature, in bottle..

**COLOUR:** straw yellow with tones of old gold

**FRAGRANCE:** Has an intense aroma of ripe fruit, tropical sensations, pineapple and peach, apple, currants and dried herbs.

**TASTE:** The taste is fresh, aromatic, sweet and rightly structure.

**SERVING SUGGESTIONS:** Goes well with spicy Gorgonzola blue cheese in general, with pate d' goose and dry dessert like pies.

**SERVING TEMPERATURE:** 10 - 12°C

*“Give the Stropa” means bind the grape shoot to its support with a flexible willow branch. This act contains an ancient knowledge handed down from generations far away. It involves manual contact and skill that in the repetition adapts individually to the branch, the support, the wire.*

*The movement is new every time and is expressed in original and unique gestures, as often happens to the farmer.*

*It's care, attention and respect, as the art of loving demands.*

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with an suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.