



Azienda Agricola Durin di Basso Antonio  
Via Roma, 202 - 17037 Ortovero (SV) Italia  
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Indicazione Geografica Tipica  
Colline Savonesi

## PASSITO

Not all vintages allow the wine-growers to challenge the time it takes for grapes to ripe. It is a slow, precise and difficult job which doesn't tolerate any assessment mistakes.

Grapes must be healthy, whole, ripe... perfect. They are selected and harvested and gently allocated on the plateau for withering.

The withering process is strictly natural done with the help of the sun and the wind and lasting about 5/6 weeks. Then, the stalk is manually removed from the dried grapes and the slow fermentation at low temperature begins. Ageing takes place in small oak barrels.

### Characteristics

An amber-yellow coloured wine with golden reflections. The scents are intense and persistent evoking dried and candied fruit in particular orange zest, ripe tropical fruit with a honey and jam background together with a mineral note. Sweet to the taste but fairly fresh. It is a fusion of richness, sweetness and softness which reminds dried figs, dates, plums with some vanilla hints.

Excellent persistence with a final touch of almond.

### Grape varieties and area of production

Pigato grapes harvested in vineyards situated in Ortovero and "Ponterotto".

### Type of cultivation

Spurred cord, small tree in the old vineyards.

### Grape total per hectare

Max 110 q.li

### Total in wine

Max 70%

### Alcoholic strength

12 / 15% vol. depending upon the vintage.

### Total Acidity

Min 4,5 g/l depending upon the vintage.

### Dried extract

Min 25 g/l

### Food matching

It is an excellent meditation wine ideal to pleasantly accompany small dried patisserie as well as dried fruit and almonds, cheese like gorgonzola and Roquefort, spiced cheese served with honey or it can be simply enjoyed on its own.

A wine perfect with everything!

### Come servirlo e conservarlo

Store in horizontal position in the cellar, keep away from light at a constant temperature between 11 and 15°C with humidity level around 70/75%. Uncork the bottle and leave for a few minutes. Then, serve in medium tulip wine glasses at a temperature of 12/14°C.