



LUCI DI VITE

The Luci Di Vite passito wine is made exclusively out of naturally partially dried Garganega grapes. A charming, original wine which embodies the vine's light in its bright golden color.

GRAPE VARIETY:

100% Garganega

DESIGNATION:

IGT BIANCO PASSITO – Typical Geographical Indication

TRAINING SYSTEM:

Veronese Arbor

DEFENSE METHOD: organic

HARVEST: mid-September

PICKING: manual

VINIFICATION:

The grapes are handpicked and placed in 6-kg crates. Then they are laid to rest for six months. Once partial drying is over, the grapes are destemmed and pressed. Afterwards, the sweet must begins fermenting in steel.

AGING:

The wine spends five years in small French oak casks.

TASTING NOTES:

Color: golden yellow with amber colored highlights. Fragrance: fruity and spiced notes with balsamic hints

Taste: chamois-soft and structured; lingering and mineral

PAIRINGS:

To be paired with desserts from dry sweets and petit fours up to very ripe cheese.

SERVING TEMPERATURE:

13°C

San Pietro di Lavagno - Verona - cell +39 347 9208584



www.beninialessandro.it