



PELIDE

GRAPES

Albana Passita

AGING PROCESS

Grapes are selected and harvested by hands and collected in the boxes.

Usually it's done between the second decade of September, we put the grapes to dry in the vineyard for 2 months.

A slow pressing allows us to get a concentrated must which is fermented in the new barrels immediately.

At the end of the slow fermentation the wine is transferred in the french oak barrels for another 12-16 months.

SENSORY CHARACTERISTICS

Persuasive nose of yellow flowers, apricot tones, candied citrus and sweet spices.

Fresh from the first sip to the last, but never cloying.

ALCOHOL CONTENT

13 % vol.

Podere
Palazzo