

QUINTESSENZ

PASSITO DOC 2016

VARIETAL: Moscato Giallo

AGE OF VINES: 28 years

TEMPERATURE: 12 – 14 °C

OPTIMAL AGING: 2019 - 2039

YIELD: 18 hl / ha

TRELLISING SYSTEM:

Pergola + Wire-trained

ALCOHOL: 10.5 %

RESIDUAL SUGAR: 268.0 g/l

TA: 7.4 g/l

Contains sulphites

» There are times when we deserve a reward or a moment of self-indulgence. Quintessenz Passito suspends time and the chaos around us in an amber-shaded dream of life's potential realities. «

VINTAGE

The 2016 vintage produced numerous surprises. The mild spring was succeeded by a frigid April that initially brought growth to a standstill. Constant hard work in the vineyard ensured that the situation was kept under control. A changeable start to the summer was followed by sunny days in late August and September. The grape harvest began in mid-September. The white wines are distinguished by a pleasant aroma supported by a well-structured acidity, while the red wines are marked by their powerful fragrance and matching.

VINIFICATION

Harvesting of fully ripe grapes, which were then dried on straw mats for five months and pressed in March (35°KMW), 18 l must from 100 kg fresh grapes, spontaneous fermentation and 24-month ageing on the fine lees in tonneau.

VINEYARD

Southwest-facing slope 300 meters above sea level, balmy and aerated micro-climate. Sandy weathered chalk.

TASTING NOTES

- bright golden-yellow
- rich bouquet of fruit, nutmeg, mandarin oranges, and exotic candied fruit
- smooth power on the palate, orange peel and mango, the wine surprises pleasantly with a crisp, clean finish

RECOMMENDATION

This wine is ideal as a dessert on its own, or to enjoy with ripe, blue cheeses.

AWARDS

ROBERT PARKER – 2014: 95 p., 2015: 95+ p.,

VINOUS – 2014: 95 p.,

GARDINI NOTES – 2015: 93 p.

GAMBERO ROSSO – 2014: 2 Bicchieri rossi,

DOCTOR WINE – 2014: 95 p. - Faccino, 2015: 91 p.

BIBENDA – 2015: 5 Grappoli

I VINI DI VERONELLI – 2014: Super 3 Stelle, 2015: Tre Stelle Oro

LUCA MARONI – 2014: 95 p., 2015: 96 p.

FALSTAFF – 2015: 92 p.

