

Cul d'Oro  
Garganega Passito IGT  
Veneto - Biologico



VIGNATO

**Garganega Passito IGT Veneto**  
**Production area:** in Gambellara (VI)  
**Subarea:** Faldeo

**Grapes variety:** Garganega  
**Grape-Harvest:** medium late, with grapes hand-picked  
**Vineyard:** the grapes come from the vineyard in the area of Cul D'Oro, average age of the vines is 35 years, median altitude 250 m, volcanic soil  
**Training system:** Vicentine trellis

**Winemaking process:** grapes dry until February/March in "picai" (hangers), then fermented in temperature-controlled reduction  
**Ageing:** matures on its lees in aged barrels for 5 months until bottling

**Colour:** brilliant, luminous, golden yellow  
**Sensory profile:** the bouquet is ample, with refined hints of ripe fruit. In the mouth has elegant and sweet, intense and persistent on the palate, good freshness. Soft and balanced with slight almond aftertaste

**Pairings:** excellent dessert wine as well as a classical wine for sipping and conversation. Excellent with dry almond paste pastries. Also finds happy pairings with foie gras and marbled cheeses

**Serving temperature:** between 12-14°C



**TECHNICAL DATA**

**Alcohol:** 14,00 %  
**Total acidity:** 6,3 g/l  
**Sugar content:** 154 g/l  
**Total sulphur dioxide:** 30 mg/l  
**Free sulphur dioxide:** 6 mg/l