TOMMASI®
Viticoltori dal 1902

Monte Croce
Passito Bianco

INDICAZIONE GEOGRAFICA TIPICA

From rich Garganega grapes that have been dried comes this sumptuous wine, whose rounded sweetness makes you want to keep taking another sip.

TASTING NOTE

A brilliant golden yellow with amber nuances, it has an intense and complex bouquet, reminiscent of acacia honey, candied fruits and vanilla. It is silky, mellow and elegant on the palate, with a well-balanced, persistent finish .

GRAPES

Garganega 100%

ORIGIN

The Monte Croce vineyard in the hilly Soave Classico zone.

www.tommasi.com

VINIFICATION and MATURATION

Drying of the grapes for 4 to 6 months. Temperature-controlled fermentation in stainless steel. Maturation for 12 months in French oak barriques.

ALCOHOL

13% vol.

SERVING TEMPERATURE

8-10°C

SERVING SUGGESTIONS

Ideal with desserts and dry pastries, it is particularly recommended with apricot tart and also goes well with strongly flavored and blue cheeses.

BOTTLE SIZE

375 ml