

PASSITO DA UVE BARBERA "AGRICOLA SULIN"



Color

Deep red with brick red reflections.

Fragrance

Ethereal, dense with raisin grape and jam scents.

Flavor

Full, intense, persistent, with a pleasant sweet aftertaste.

Combinations

Seasoned cheese, biscuits, or as meditation wine after the meal.

How to serve it

Serving temperature: 10-12° C. Decant one hour before serving.

Storing

The bottles must be stored horizontally away from the light and in a fresh environment. Ready to be tasted, it can be aged for 8-10 years.

Wine-making

The selected bunch of grapes are dried on mats for two months, obtaining an output grapes/wine of 30%. It is fermented in wooden barrels for two months and refined always in wooden barrels for two years.

Grapes