



VERDUZZO PASSITO 'PASS THE COOKIES!'

Friuli Venezia-Giulia, Italy

Di Lenardo

www.dilenardo.it

Method & Production

Harvested early to have a higher acidity and then dried 3 months on the racks to concentrate the sugars. Fermented in stainless steel.

Tasting Notes

Deep golden colour with acacia, nut hull, vanilla and honey perfumes. Balanced tannin and sweet and concentrated to give a dried fruit, citrus fruit and caramel flavour.

Food Matching

It goes well with almonds and dry desserts or foie gras and blue cheeses as well as on its own for meditation.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Dessert Wine									
DL0919	Verduzzo Passito 'Pass the Cookies!'	Verduzzo Friulano: 80% Riesling: 20%	2019	12.0%	Diam	6X0.5lt	No	No	No