

# BORGO COL

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## PASSITO WHITE WINE

Altitude: 250 m a.s.l.

Soil type: clayey

Orientation and exposure of the vines: north-south

Cultivation system: double overturned

Strains / ha: 3571

Grape yield q.li/ha: 120 q.li/ha

Harvest period: early September, directly with the racks in the vineyard choose the most scattered bunches.

Withering: natural on racks for 6 months

Pressing: after manual pressing, repeated pressing 3 times

Fermentation: after natural static decanting for 7 days, the clear part ferments slowly throughout the summer and the first racking is done only with the first winter following

Malolactic fermentation: partial and spontaneous with fermentation

Maturation duration: one year in steel yeasts and 60 days in bottle before commercialization

It is not filtered

Yield of grapes into wine: 25%

Alcohol: 15.50% vol

Sugar residue (g / l): 130

Total acidity (g / l): 6.50

Ph: 3.60

Dry extract (g/l): 41

Aphrometric pressure bar at 20 ° C: 0

Food pairings: aged and blue cheeses, biscuits.

Serving temperature: 14 ° C

Conservation : in a cool place, away from light and heat sources.

Sizes: 0.375 l

**TECHNOLOGY:** The grapes are harvested slightly unripe to have a thicker and stronger skin; the loosest bunches are selected and placed directly on the racks in the vineyard; they will remain in a very ventilated cellar room until March (6 months of drying), during this period the grapes dehydrate concentrating their characteristics. At this point the grapes are pressed repeatedly obtaining a maximum of 25% of must, this is statically decanted and left to ferment with indigenous yeasts for the whole summer, only the following autumn is racked once and then left to rest all the way. 'winter. The following spring it is decanted one last time and then bottled.

### ORGANOLEPTIC FEATURES

Color: golden yellow

Bouquet: very intense due to its alcohol content, reminiscent of sultanas, dried fruit in general, even in alcohol.

Taste: on the palate it is sweet but not too much, the alcoholic note is perceived that ends with a nuance of almonds.

