Bussola



Peagnà

Passito Bianco Veneto Igt

Grape varieties

75% Garganega – 15% Chardonnay
10% Trebbiano, Saorin, Bigolona

Production area

Hills near Negrar di Valpolicella
Altitude varies from 280 to 450 mt. a.s.l.
Vineyards exposition South-East and South-West
Age of the vines: from 35 to 70 years
Training systems: Pergola Veronese (3300 vines per Hectare)

Winemaking process

The grapes to produce the Passito Bianco Veneto Peagnà are selected during the third week of September. They're brought in the Fruttaio and left in wooden plateaux where they are left to dry naturally for 3 months.
The grapes are then pressed and moved to wooden barrels after 3 days of maceration on their skins.

Aging

36 months in 2,25 Hl new barriques

Bottling

The Passito Bianco Peagnà is bottled after 36 months of aging and it stays 1 year in bottle before being sold.
The production amounts to 450 bottles.

Serving temperature

From 18 to 20 °C
From 64,5 to 68 °F

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