

# Passito Bianco del Veneto

i.g.t.

**FeF** Collection

**Vineyard location** / the province of Verona

**Soil** / hilly soil of morainic and volcanic origin  
on red and basaltic sediments

**Grape varieties** / Garganega 60%, Chardonnay 40%

**Vine yield per hectare** / 80 ql./ha

**Grape harvest** / hand selection of the grape bunches  
that have reached optimum ripeness. The grapes are  
collected in small crates and left to raisin for 3-4  
months with part of the bunches affected by noble rot

**Vinification techniques** / soft crushing of the grapes to  
extract only the first-pressing must  
followed by a slow barrique fermentation

**Ageing** / in French oak barriques for 12-16 months  
followed by a short stay in stainless steel vats

**Wine analysis** / Alcohol content 13.5% vol.,  
Residual sugar 100 g/l, Dry extract 27 g/l,  
Total acidity 5.80 g/l, pH 3.50



**Colour** / golden yellow

**Bouquet** / pervasive and etheric,  
with notes of orange blossom and vanilla

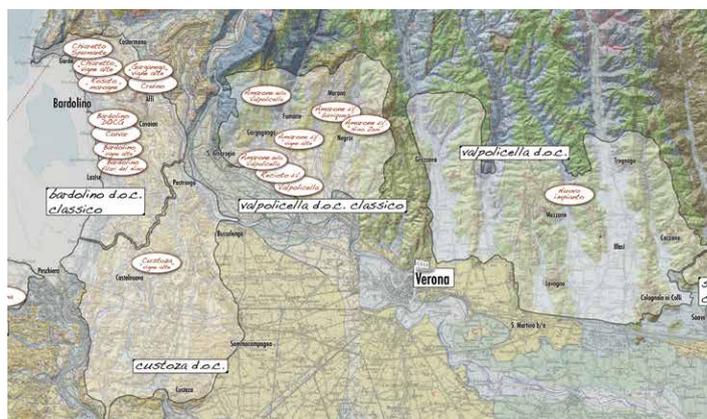
**Palate** / sweet, harmonic, warm and lingering

**Food and wine pairing** / dessert wine recommended  
with foie gras and pastry in general; also excellent  
as meditation wine

**Serving suggestions** / wine to be best enjoyed  
within 3-4 years from bottling

**Service temperature** / 14°-15°C

Cantina F.lli Zeni srl / Reg. Imp. di Verona n. 04142840232 / P.IVA 04142840232  
Via Costabella, 9 / 37011 BARDOLINO (Verona) / Lago di Garda  
T. +39 045 721 0022 / F. +39 045 621 2702 / www.zeni.it / info@zeni.it



campaign supported by  
regulation CE n.1234/07

