



Un vino, la preghiera, vive scelte e vendemmiate con amore e fede, canto di lode e grazie per il dono generoso del Creatore e della terra, Sua creatura.



CONTRÁMALINI



Pieba Veneto IGT Passito Bianco

From partially dried typical white grapes of the Veneto, this is an unusual, aromatic and well-balanced sweet wine. It can even be offered well chilled as an aperitif.

Production zone: Veneto

Grapes: Garganega, Malvasia aromatica and Cortese

Production: after careful selection and harvesting by hand, the grapes are left to dry in well-ventilated rooms for a long period of time. This is followed by fermentation with daily automatic punching down of the cap.

Maturation: several months in stainless steel tanks, followed by a few months in bottle.

Residual sugar: 90/110 gr/l.

Alcohol: 13/14% vol.

Service: serve it in glasses that are not too large, at a fairly cold temperature (12°- 14° C)

Food pairings: it can be matched with cheeses served with acacia honey, or with soft, creamy desserts, fruit salad

Bottle size: 0.75 l