



# Passito Comtess Sanct Valentin 2019

Passito is the Italian term for wines made from grapes that have been dried in the open air and sunshine, and become almost raisin-like. We allow this process to take place mostly in the vineyard – that is, the grapes remain on the vine until the end of the year. The elegant Passito Comtess is delightful: it has intense fruit, soft and creamy body, and a long finish that lingers on the palate with racy, fresh acidity. The youthful, fresh flavors become increasingly complex with the right bottle aging, gradually evolving into muted notes of honey.



golden yellow



Fruity aroma of apricots and ripe exotic fruit, honey



Opulent, balanced, concentrated

#### VARIETY:

Gewürztraminer

#### AGE:

20 years

#### AREA OF CULTIVATION:

Sites: Vineyards at the foot of Valentin Castle (600 m) and Pinzano/

Montagna (330 m)

Exposure: Southeast /Southwest

Soil: Limestone gravel Training System: Guyot

#### HARVEST:

end of december; harvest and selection of grapes by hand.

## VINIFICATION:

The dried grapes are pressed, fermented partly in stainless-steel tanks and partly in small wood, and then aged.

#### YIELD:

20 hl/ha

#### ANALYTICAL DATA:

Alcohol Content: 11.5 % Residual Sugar: 178 gr/lt Acidity: 6.8 gr/lt

### SERVING TEMPERATURE:

8-10°C

#### Pairing Recommendations:

This fruity dessert wine goes well with blue cheese as well as with fruit-based desserts like apple strudel, Apfelkücherl fritters with vanilla ice cream and Peach Melba.

# STORAGE/POTENTIAL:

10 years and more

## Awards:

2016: 94 Points Veronelli

2013: 90 Points Falstaff

2012: First place: Vinoculti "Dolcissimo" - Best South Tyrolean sweet wine

2010: Super Three Stars from Veronelli

2009: Five Clusters from Bibenda; Super Three Stars from Veronelli

2008: Super Three Stars from Veronelli; 5 Bottles - Vino dell'eccellenza

2007: Super Three Stars from Veronelli

2005: Three Glasses from Gambero Rosso 2004: Five Bottles - Vino dell'eccellenza

2002: Five Clusters from Bibenda

2001: Five Clusters from Bibenda