



★ SANCT VALENTIN ★

PASSITO COMTESS SANCT VALENTIN 2021

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.



intense amber



dried apricot, ripe exotic
fruits and acacia honey



opulent, balanced and
concentrated residual
sugar

VARIETY:

Gewürztraminer

AGE:

20 years

AREA OF CULTIVATION:

Sites: Vineyard at the foot of Valentin Castle (600 m) and Pinzano/
Montagna (330 m)

Exposure: Southeast /Southwest

Soil: Limestone gravel

Training System: Guyot

HARVEST:

mid 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: 10 %

Residual Sugar: 260 gr/ltr

Acidity: 7.35 gr/ltr

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:

2020: 94 Points Eros Teboni, 93 Points James Suckling

2019: 96 Points James Suckling

2016: 94 Points Veronelli

2013: 90 Points Falstaff

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

2010: Super Three Stars from Veronelli

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