



Vermentino Passito

38% 2012 vintage

62% 2013 vintage

83% Vermentino

17% Moscato giallo

100% Lodi appellation

From Liguria in Italy's north, south to the island of Pantelleria (between Sicily and Tunisia) unique Passito wines are made from dried grapes, as they have been for centuries, since the era of the Phoenicians.

The dried fruit was pressed, yielding only about half the juice as is normal. It was filled to barrels allowing the native yeasts to slowly ferment, after which it was aged for almost a year. The golden yellow color is a result of not using any SO2 until bottling.

Bottled in April 2014; 12.9% alcohol, pH 3.69, TA 7.1 g/l & RS 92 g/l

An Italian might refer to a passito style as vino da meditazione (wine to contemplate). Ours exhibits aromas of crocus, roasted hazelnuts, toffee and wild honey; its flavors are apricot and pineapple, along with caramel.

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