

# TRANALTRI

Passito Bianco Veneto - I.G.P.



PASSITO  
DESSERT WHITE WINE

# TRANALTRI

Passito Bianco Veneto - I.G.P.



## THE SWEET GOLD

The name of this wine derives from Veneto dialect and means “between us”. The label shows the figures of the children playing, suggesting a game, a party and spending time with friends.



### Growing area:

Negrar, Sant'Ambrogio di Valpolicella (Verona)

### Soil type:

Clay, limestone

### Grapes varietals:

70%, Trebbiano toscano  
30% Garganega

### Technical data:

Alcohol 13%  
Residual sugar 55 g/l  
Total acidity 7 g/l  
Dry extract 80 g/l  
pH 3.30

### Vineyard management:

Organic fertilization and hand-pruning; shoot-thinning, leaf-pulling, cluster-thinning. Manual harvest between the 2nd and 3rd decade of September.

### Wine making process:

After a natural, 4-month air-drying the must is separated, decanted and fermented. Minimum 3 years of ageing in 100-liter oak barrels without racking or topping up. Microfiltration before bottling. Produced in the best vintages only.

### Ideal food pairing:

Blue cheese, yoghurt, chocolate mousse, nuts. Perfect as meditation wine.

### Serving temperature: 12°C

### Recommended glass: Balloon

### Colour:

Straw yellow with greenish highlights, turns golden as it ages.

### Nose:

Spring wildflowers, acacia honey, dried fruit, gun powder.

### Taste:

Sweet and savoury at the same time, notes of herbs, white fruit and honey underlined by persistent minerality and complex balance.

### Available format sizes:

0,375 Lt

### Packaging:

1 and 6 bottle cases

