

# Rigoletto Bianco Veneto Passito



Indicazione Geografica Tipica



*Produced from dried Trebbiano di Lugana grapes, this wine opens on the nose with a rich and varied aromatic profile, highlighting notes of ripe yellow fruit, apricot, and peach, wrapped in a sweet and harmonious vanilla nuance. On the palate, it expresses its full sweetness, reminiscent of acacia honey. It is broad, substantial, and endowed with remarkable aromatic persistence.*



**Grape variety:** Trebbiano di Lugana.

**Average age of the vineyard:** 50 years.

**Training system:** Guyot.

**Number of buds per plant:** 8/10 per plant.

**Yield per hectare:** 80 quintals.



**Vineyard location:** Municipality of Peschiera del Garda, south of the lake.

**Average altitude of the land:** 80 meters a.s.l.

**Type of soil:** Cretaceous-clay.



**Harvest:** Last ten days of September.

**Vinification:** Fermentation in stainless steel tanks, followed by bottle aging.



**Colour:** Golden yellow with soft amber reflections.

**Bouquet:** Enveloping, with notes of dried fruit (apricots, figs, candied orange peel), acacia honey, dried yellow flowers, and hints of sweet spices and nuts.

**Taste:** Good body, well-balanced, with excellent aromatic persistence.



**Serving temperature:** 8-10°C.

**Gastronomical combinations:** Excellent with foie gras, dry pastries, apple cake, and blue cheeses. Also pairs beautifully with pandoro.