

PASSOGOLENA

SOUVIGNIER GRIS

TECHNICAL SHEET



Typology: **White dry**

Appellation: **VENETO IGP**

Grape variety: **Souvignier Gris** (Piwi) **resistant** to the most common vine fungal diseases. The grape cluster is compact, with a violet-pink-copper color.



Production area: **Piave River** floodplain, Isola locality, Zenson di Piave

Soil: **Calcareous, Sandy-Silty**

Harvest: **Mid-September**



Alcohol content: **12 % Vol.**

Style: **Dry**

Vines cultivation system: **Sylvoz Simonit e Sirch pruning method.**



Farming method: **"Do-Nothing" farming (minimalist approach).** Maximum respect for spontaneous vegetation growing between vine rows. No trimming or soil tillage.



Vinification: **White vinification, minimalist, to enhance the terroir's characteristics.**

Fermentation occurs in stainless steel tanks at a controlled temperature of 17°C, with a portion aged in oak barrels. Prolonged bâtonnage until late spring.



Tasting notes: **Bright straw yellow. Fresh and savory, the finish stimulates the palate, inviting another sip. Aromas of white flowers and peach, with citrus notes. Mineral undertones with hints of chalk.**



Pairings: **A versatile and alternative choice, perfect from aperitifs to raw fish, seafood pasta, or vegetable-based dishes.**



Serving temperature: **6 °C**

ANDREA BACCICHETTO