

BENAZZOLI



MINERVA

Passito bianco igt

Vineyard location: Pastrengo - eastern shore of lake Garda.

Soil: stony soil of morainic origin in a hilly area.

Grape varieties: 100% Garganega

Grape harvest: hand picked in small crates with selection of the best grapes.

Vinification: Raising of the grapes for about 20 days. Soft crushing of grapes, followed by slow fermentation at a controlled temperature in stainless steel tank.

Ageing: 2 years in french oak barrel.

Tasting notes: golden yellow hue. Richly sweet hints of apricots and dried yellow peaches mingle with candied citrus peel, camomile, beeswax and toasted almonds. On the palate it reveals a fresh, dynamic personality, with juicy and refreshing sensations of yellow plums and ripe peaches, followed by a marked tanginess. Creamy hints of honey candy provide an elegant accompaniment to the finish.

Serving suggestions: a sweet wine with a fresh verve that allows it to be matched successfully with a selection of cheeses and jams, or with sweet dishes like a fruit tart, dry pastries or almond paste cookies.

Serving temperature: 10-14°C

Closure type: cork