

CASA EMMA



PASSITO SETTECARATI

I.G.T Colli della Toscana Centrale

Vintage: 2006

Alcohol: 15,5 %

Volume: 375ml.

Grape varieties: Trebbiano and Malvasia Bianca

Soil: Limestone

Age of the vines: 30 years

Growing system: Spurred cordon

Altitude: around 480 mt on the
sea level.

Vinification: Manual with no pump in oak barrell

Grapes Drying: 3 months on the mats

Ageing process: 8 year in seven different wood barrels.

Color: Amber color with brilliant reflex.

Nose: Very intense of yellow plum, noisette, dry apricot, almond, balsamic notes.

Palate: Well structured, sweet with a good acidity at the end, long finish.

Food Pairing: blue cheese, pastry and tarts that contains walnut, almonds, orange zest, dark chocolate).

Serving temperature: 14-16° (Don't serve too cold).

