

Passito

FEF Collection

Igt Bianco Del Veneto

Vineyard location:
the province of Verona

Soil:
hilly soil of morainic and volcanic
origin on red and basaltic sediments

Grape varieties:
Garganega
Chardonnay

Grape harvest:
hand selection of the grape bunches
that have reached optimum ripeness.
The grapes are collected in small
crates and left to raisin for 3-4
months with part of the bunches
affected by noble rot

Vinification techniques:
soft crushing of the grapes to
extract only the first-pressing
must followed by a slow barrique
fermentation

Ageing:
in French oak barriques for 12-16
months followed by a short stay in
stainless steel vats

Wine analysis:
alcohol content 13.5 % vol.

Colour:
golden yellow

Bouquet:
pervasive and etheric,
with notes of orange blossom
and vanilla

Palate:
sweet, harmonic, warm
and lingering

Food and wine pairing:
dessert wine recommended
with foie gras and pastry
in general; also excellent
as meditation wine

Service suggestions:
wine to be best enjoyed
within 3-4 years from bottling

Service temperature:
14°-15°C



ZENI
1870

BARDOLINO - LAGO DI GARDA - VERONA - ITALIA
via Costabella, 9 - Tel +39 045 7210022
www.zeni.it - info@zeni.it

