

 **MOSOLE**

AD NONAM PASSITO

2017



Ad Nonam Passito is the result of choosing the finest grapes and leaving them to dry until the end of November. The resulting wine has a perfect balance between sugars, alcohol and acidity and gives the palate an explosion of citrus and dry fruit.

Varietals: a blend of white grapes

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

IGT area: Veneto

Growing system: Guyot with 6.000 vines per ha.

Age of Vines: 15 years

Time of Harvest: hand harvested in the middle of September

Vinification: the perfectly healthy grapes are gently placed in small crates under the outside roof facing south-west from September to December for a natural drying. Before Christmas, the grapes are gently pressed with pneumatic press obtaining a dense must (that is 20% of the total amount of grapes harvested)

Fermentation: takes place in French oak barriques of 225 liters for months, until it reaches a perfect balance between alcohol, sweetness, acidity and hints of fruit

Maturation: in French oak barriques of 225 litres for 18 months, and six months in the bottle

Evolution: depends on the year, typically the ideal maturity occurs from the 2nd year

Alcohol by Volume: 11,5%

Acidity: 7,20 g/l

Residual Sugar: 200 g/l

Serving Temperature: 14 °C

Serving Glass: dessert ballon

Characteristics: a crystal clear antique gold colour. Intense and enveloping to the nose with hints of dried apricots, dried figs, honey and orange blossoms. Smooth and creamy on the palate, with perfect acidity for a total balance.

TENUTA MOSOLE

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