



CIACOLA

CHARACTERISTICS

TYPE: Passito

COLOUR: White

DESIGNATION: CIACOLA PASSITO IGT VENETO

SENSATIONS: This wine features a deep golden colour, a fruity fragrance like pineapple and bitter almond, with hints of flowery acacia honey and wisteria. The palate is warm and well-balanced, persistent with a hint of astringency; it is harmonious and possesses good structure.

CULTIVATION: The vines are grown using the Sylvoz system, with a growing density of 3,500 plants per hectare.

WINEMAKING PROCESS: The grapes are harvested late in the season. The must is left in contact with its marc for about 48 hours. After being racked, the product is placed for 15 more days in steel containers until fermentation is complete.

AVERAGE YIELD: 70 q/HA

DEGREE: 15%

PAIRINGS: As a dessert wine, it is ideally served with soft, fatty and aged cheeses, or unleavened pastry.

SERVING TEMPERATURE: 12°C

CONTENT: 0,5 LT



12°C



dal 1950, vini per passione

RIGONI
VITTORINO