



PASSITO

Igt Paestum Fiano



Classification

Igt Paestum passito sweet white wine

Grape varieties

Fiano

Bottles produced

1.200 500 ml bottles

Vineyard

The grapes are carefully selected from the Kratos' vineyard

Planting density and training system

3.500-4.000 vines/hectare, vertical trellis, Guyot

Yield per hectar

70 tonnes, 1.8 kg per vine

Harvest period

1 st to 10th october

Drynig process

About 30 days

Vinification

The whole grapes are crushed.
The fermentation is carried out in new oak barrels at controlled temperature

Fermentation temperature

18°C

Refining

It is carried out in new barrels

Tasting notes

Dried figs and raisins aromas to the nose.
Sweet and persistent taste with a long ending of toasted hazelnuts, dates and dried apricots.