



DOLCE ANTICO

Trebbiano Passito IGT

TECHNICAL INFORMATION

PRODUCTION	1300 bottles of 500 ml
VINTAGE	2023
GRAPE VARIETAL	Trebbiano Spoletino 100%
HARVEST	October, by hand
DRYING	the grapes are naturally dried for 120 days
VINIFICATION	fermentation in steel, maceration approximately 30 days
REFINEMENT	in bottle for 12 months

CHARACTERISTICS

The colour is intense yellow with gold and orange reflections fading to amber. The nose has aromas of peach and quince. In the mouth it is soft, harmonious, with a particular tension between freshness and sweetness and a finish of ripe apricot.

ACCOMPANIES

We suggest extravagant combinations with green olives, cod canapés, blue cheese, dried figs and walnut desserts.

ABV 12,5%

SERVING TEMPERATURE 16°C

COINTAINS SULFITES

Indicazioni di riciclo: vetro GL70 in campana di vetro, sughero FOR51 verifica nel tuo comune, capsula PVC3 raccolta differenziata.

