

TRANALTRI

Category | Passito (dessert) white wine

In a word: sweet gold

The name of this wine is a Venetian dialect word that means "among ourselves": the label portrays stylised figures of children that suggest the ideas of play, party, pleasure among friends.



Tranaltri IGP Passito Bianco Veneto

Indicazione Geografica Protetta

Town/area: Negrara and
Sant'Ambrogio di Valpolicella (Verona)

Soil profile:
limestone and clay

Grapes
70% Trebbiano toscano,
30% Garganega

Technical data:
alcohol 13%
residual sugar 130 g/l
total acidity -7.5 g/l
dry extract 120 g/l
pH 3.30

Vineyard operations
organic fertilisation and hand-pruning;
shoot-thinning, leaf-pulling,
cluster-thinning. Manual harvesting in the
2nd and 3rd decades of September

Vinification and maturation:

after a natural drying of the clusters on trays for minimum of 4 months, the must is separated, gravity-settled, and fermented. The wine matures in small, 100-litre casks for a minimum of 3 years with neither racking nor topping-up. Before bottling, it is given a 1µm microfiltration. This passito wine is produced only in the most auspicious vintages

Ideal food pairing:

partners with blue cheeses, chocolate mousse, yogurt, mixed nuts. Outstanding sipped by itself

Serving temperature: 12°C

Recommended glass: tulip-or balloon-shaped stemmed glass

Appearance:

pale yellow, with greenish highlights; deepens with ageing, tending to gold

Bouquet:

spring wildflowers, acacia honey, mixed nuts, gunflint

Palate:

sweet and savoury at the same time, with impressions of herbs, apple and pear, honey; long-lingering, with a vein of minerality that balances all of its components

Available sizes
375 ml

Packaging:
cases of 6 bottles

