



TOMMASI[®]
Viticoltori dal 1902

Monte Croce Passito Bianco

INDICAZIONE GEOGRAFICA TIPICA

*From rich Garganega grapes that have been dried comes this sumptuous wine,
whose rounded sweetness makes you want to keep taking another sip.*

TASTING NOTE

A brilliant golden yellow with amber nuances, it has an intense and complex bouquet, reminiscent of acacia honey, candied fruits and vanilla. It is silky, mellow and elegant on the palate, with a well-balanced, persistent finish.

GRAPES
Garganega 100%

ORIGIN
The Monte Croce vineyard
in the hilly Soave Classico zone.

www.tommasi.com



VINIFICATION and MATURATION

Drying of the grapes for 4 to 6 months.
Temperature-controlled
fermentation in stainless steel.
Maturation for 12 months in French oak
barriques.

ALCOHOL
13% vol.

SERVING TEMPERATURE
8-10°C

SERVING SUGGESTIONS

Ideal with desserts and dry pastries, it is particularly recommended with apricot tart and also goes well with strongly flavored and blue cheeses.

BOTTLE SIZE
375 ml



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