

Resol

VENETO IGT
GARGANEGA PASSITO

The very finest bunches of Garganega grapes – the ripest and golden by the sunshine – are selected, prior to withstanding four months of drying, two years of slow fermentation and careful maturation in small French oak barrels. The outstanding features of this radiant dessert wine are its refined hue and its ample bouquet, which becomes increasingly complex as it ages. It is regal on the palate, where it displays opulence, concentration, roundness and exquisite length.

[**TYPE OF WINE**] Dessert I.G.T. white wine made from semi-dried grapes and produced only in the finest vintages.

[**GRAPE VARIETIES**] Garganega 100%.

[**PRODUCTION AREA**] Hills of Custoza, composed of red and brown hillside soils: limestone over glacial drift. The training system is Trentino-type pergola with, on average, 30-years-old vines.

[**PRODUCTION PROCESS**] After drying for four months in special rooms under conditions of controlled temperature and humidity, the Garganega grapes have withered and their sugars have become very concentrated. In January the bunches – after undergoing further strict selection – are pressed and the must is fermented in 225-litre barriques, where the wine remains maturing on its lees for 24 months. Resol then

rests in bottle for a further 6 months before release.

[**TASTING NOTES**] This dessert wine offers an elegant and intense golden yellow hue and a heady bouquet of roasted almonds, honey, quince and hints of hazelnuts and tropical fruits. It also has a notable scent of aromatic herbs. On the palate, one is aware of its opulence and concentration, as well as its mellowness and remarkable length. Alcohol content 14%.

[**SERVING SUGGESTIONS**] This dessert wine goes perfectly with dry pastries or cream puffs with Chantilly cream, strongly flavored cheeses with honey, caramelized peaches or ice cream. It is also delicious sipped on its own. Serve at 13°C (55°F).



500 ml

