



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

PASSITO DELLA ROCCA

Late Harvest

RIESLING RENANO
PROVINCIA DI PAVIA IGT
LATE HARVEST

Vintage:	2007	Wine Maker:	Giacomo Barbero Alberto Musatti	
Grapes:	Riesling Renano	Quick	Young ○○○○●○	Aged
Growing Area:	Rocca de' Giorgi	Character :	Ligth ○○○○●○	Full bodied
Alcohol/	13 % vol		Sweet ●○○○○○	Dry
Sugar:	100 gr/l		No oak ○○○●○○	Oak
		Food suggestions :	Dessert wine, cheeses, fois gras and Asian food.	

Winemaker's Notes:

Colour: straw-yellow with typical golden hues .

Nose: sweet, wide, fruity, complex but delightful with special scent of sage, honey and ripe citrus.

Palate: sweet, multifaceted, smooth, fresh, harmonic and pleasantly fruity. The sweetness and the cool acidity make this wine appealing and well balanced. Intense but elegant, delightful but with character Passito della Rocca is very popular in the wine lover communities.

Serving temperature: 8-10 ° C.

Cellaring: 3-5 anni.

Vineyard Information:

The Passito della Rocca is a late harvest wine made with Riesling Renano from Cascina Buda. Cascina Buda is spread on 5 hectares of vineyards, exclusively for Riesling Renano, facing south-west at an altitude of about 400 meters. The soil is mostly calcareous (50%), clayey (35%) and sandy (15%). The average yield doesn't exceed 3000 kg of grape per hectare.

Difference is.....

The Passito della Rocca combines sweetness and special fruity scents typical of the Riesling ripe grapes:

A different way to taste the late harvest wine!

