



**TOMMASI**<sup>®</sup>  
Viticoltori dal 1902

## MONTE CROCE PASSITO BIANCO IGT

2011



**ORIGIN:**

This extraordinary wine is produced from grapes grown on the tiny terraced plot named "Monte Croce", located on the "Monte Foscarino", a prestigious hillside in the county of Monteforte near Soave.



**VINEYARD:**

Monte Croce Vineyard



**GRAPES:**

Garganega 100%



**ALCOHOL:**

13%



**MATURATION:**

The grapes are placed directly onto small open racks and brought to the open sided building where they are dried by the cool breezes of autumn and winter until the following January. The wine is then aged for 6 months in stainless steel tanks + 6 months in French oak barrique



**TASTING NOTES:**

Golden yellow color, this wine is warm, sweet and intense, with hints of honey. Of pleasant sweetness, full-bodied and velvety, with honey and almond taste.



**RECOMMENDED WITH:**

Seasoned cheeses, it's also a dessert wine to match with dry cakes and biscuits.



**SERVICE TEMPERATURE:**

16-18° C/60.8-64.4° F



**BOTTLE:**

375 ml