



THE SPECIALITIES

LE PASSULE

CALABRIA BIANCO PASSITO IGT

Production area

Rocca di Neto/Casabona

Grapes

Mantonico

Soil type

Clayey, calcareous

Training system and planting density

Spurred cordon, 5000 plants per hectare

Yield per hectare

40 quintals - 25 hectoliters

Harvest time

First decade of October

Vinification

Drying of the grapes for about 15 days, followed by fermentation in Allier barriques

Ageing

In Allier barriques for 6 months, with a short period in the bottle before release

The sweetness of sun
dried raisins
