

Passito MARIE JOSEPHINE IGT

*“Our aromatic sweet wine,
concentrated and harmonious”*



GRAPE VARIETIES: Chardonnay, Sauvignon Blanc, Kerner

TYPE OF SOIL: alluvial of porphyritic origin and gravelly, moreinal soils from the Ice Age

TRAINING SYSTEM: pergola and guyot

CROPPING DENSITY: 7.000 vines/ha

AVERAGE AGE OF VINES: 15 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE QUALITY: grape thinning in July

HARVESTTIME: beginning of September

WINE MAKING PROCEDURES: grapes are dried in small boxes from September to the end of March, slowly pressed over 3 days, fermentation in new oak

AGEING: maturation in new oak for 16 months

COLOUR: bright straw to golden yellow

AROMA: quince, apricot, tropical fruit and honey

FLAVOUR: luscious sweetness with a fresh acidity, round and harmonious with aromas of ripe and dried fruit

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