



RAVEL Passito

GRAPE VARIETY: 100% Turbiana

VINEYARD LOCATION: Rovizza di Sirmione –
330 m from Lake Garda

ALTITUDE: 66 m above sea level

ORIENTATION: North/South

YIELD / HA: 40 quintals

VINEYARD AGE: 35 years

SOIL: Sedimentary morainic clay

HARVEST: Hand-picked in 5 kg crates in mid-
September

VINIFICATION AND AGEING: Grapes are dried for 3 months with natural ventilation. Gentle pressing is followed by cold settling of the must for 5 days. Fermentation takes place in stainless steel at a controlled temperature of 15–18°C, with clarification by natural sedimentation. Fermentation is halted with a residual sugar content of at least 80 g/l. Aged for 6 months in barriques with regular bâtonnage, followed by at least 18 months of bottle ageing.

TASTING NOTES: The greatness of a sweet wine is measured by its ability to remain balanced between sweetness, acidity, and sapidity. Deep yellow in color with golden highlights. The nose reveals warm notes of dried apricot and honey. On the palate, it is elegant and enveloping, with pronounced freshness.

BEST EVOLUTIONARY EXPRESSION: Seven years after bottling

PAIRINGS: Aperitifs, aged cheeses, dry pastries

Az. Agr. CA' LOJERA
Via 1866, 19

25019—Rovizza/Sirmione