

Azienda Agricola
BOSCAINI CARLO



Passito Bianco Veneto



A wine obtained from the pressing of Garganega, Trebbiano di Soave, Cortese and Malvasia grapes which have been air-dried for 6 months.

Traditional fermentation follows on the grape must with 3 months in barrique.
An ideal dessert wine.

BOTTLED: in 0.5 l

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