

## PASSITO BIANCO "PENSIERO" - IGT



tenuta  
**CHEVALIER**



Deep golden yellow wine; intense and delicately fruity aroma with hints of honey, soft and velvety flavour.

After harvesting by hand, the grapes undergo drying for about 4/5 months in small wooden boxes, during this period the grapes lose 40% in weight.

The vines are located at an altitude ranging from 270/320 meters above sea level, the vineyards have an East-West exposure.

It is a sweet dessert wine and goes well with dry pasta desserts and some soft Veronese cheeses.

To better savor the qualities of this wine, it is also recommended to consume it as an aging wine far from the production year.

They are wines which, due to their nature and typology, have a similar matrix to the wines produced in the Sauternes and Barsac areas (in the Burgundy region) and are considered the best sweet wines all over the world from grapes affected by botrytis mold cinerea.

The serving temperature of the "Pensiero" wine is 12-14° C. Useful life 30/40 years and beyond.

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L'ARTIGIANO DEL VINO  
PAOLO ZARDINI

NEGRAR DI VALPOLICELLA



"The vintages available will be those present at the time of purchase"