

Mammamia

IGT UMBRIA PASSITO

Liquid amber in the glass. Complex, intense and persistent nose with hints of honey and dried fruit, fig and date with puffs of walnut, saffron and iodized notes. The warm and sweet entry balances with freshness in a sensory game.

Guides and awards:

Vintage 2008:

- 2 bicchieri rossi
- Gambero Rosso
- 4 viti VITAE
- 1° classificato miglior vino dolce l'Umbria del vino
- 4 viti Bibenda

Vintage 2009:

- 2 bicchieri rossi
- Gambero Rosso
- 92/100 Doctor Wine
- 91/100 Veronelli
- 3 viti VITAE
- 1° classificato miglior vino dolce l'Umbria del vino



PRODUCTION AREA: Umbertide

GRAPE VARIETIES:

- 50% Malvasia
- 30% Semillon
- 20% Chenin

SOIL:

Clay-rich and sandy

VINES GROWING:

Spurred cordon

HEIGHT A/S:

400/450m a.s.l.

MICROCLIMATE:

Typically Appenninic

PRODUCTION PROCESS:

Harvested by hand. Air-dried on racks from mid-September to early March. Fermentation at natural temperature for approx 20-25 days after which the wine is transferred to small 125l wooden barrels. Malolactic fermentation fully done.

AGEING:

min. 10 years in small 125l French oak "carati". Additional 10-12 months min. once bottled.

ALCOHOL CONTENT:

15,5% vol.

SERVICE TEMPERATURE:

15-17°C

DRINKABILITY AND PAIRINGS:

time has little influence on a great meditation wine. Meditation wine with cigars or paired with blue or aged cheese or dry pastry.