



# SANCTORUM

## VERDICCHIO PASSITO

- Type:** white passito wine
- First year of production:** 2000
- Production area:** south-east facing hills (450/500 metres above sea level) in the commune of Cupramontana (Marches Region)
- Terroir:** of marine origin, of average consistency, tending to be clayey
- Grape varieties:** verdicchio 100% (native)
- Cultivation:** Guyot
- Yield:** 70 ql of grapes per ha
- Vinification** withering of the grapes on the vine and then in a special room for a brief period. This is followed by the removal of the grape stalks, and after a brief contact on the skins, the must ferments in small oak casks where the wine then completes its maturation process for approximately sixteen months. Subsequent refinement in bottles for several months
- Alcohol content:** 13,5% vol
- Colour:** golden yellow with reflections of topaz, bright and consistent
- Bouquet:** rich with persistent sweet tones of exotic candied fruit, peaches in syrup, apricot in alcohol, dried fruit and honey, with a slight final delicately vegetal and spicy touch that recalls vanilla
- Taste:** moderately sweet, soft and velvety with a well-sustained balance, good freshness and sapidity. Leaves a long aftertaste of delicately toasted dried fruit and sweet spices on the palate
- Accompaniments:** small pastries, oven baked cakes with cream, tarts with yellow syrup coated fruit or dry fruit in general, apple tart, biscuits in general. Bowl of foie -gras worked with the same wine, traditional cheese-based desserts from the region, reasonably matured and spicy cheeses
- Serving temperature:** 14-16° C
- Recommended glass:** glass for sweet wines with a border that is not flared