



## Giardini Arimei Passito Secco



**Grapes** > 40% Biancolella, 30% Forastera, 10% Uva Rilla 10% San Lunardo, 10% Coglionara

**Region**> Montecorvo. The vineyards face the south-west and are characterized by a well ventilated Mediterranean climate, Ischia

**Winemaking**> Maceration of overripe grapes on the skins that are progressively added to the fermenting wine. Alcoholic fermentation in millstones. Malolatic fermentation complete. Maturation in oak barrel for 12 months. Refermentation, aging on the yeasts at least 5 months

**Tasting Notes**> It is characterized by an intense amber color. Dried fruits, Honey, Spices, Tropical fruit, Floral notes.

**Food Pairing**> Dark chocolate, cheese, foie-gras, pastries, Neapolitan pastiera.

**Serving Temperature**> 10-12 °C

**Alcohol Content**> 14.00% vol



AZIENDA AGRICOLA FRATELLI  
**Muratori**