

le Carline®

VINI NATURALMENTE BIOLOGICI



DOGALE PASSITO IGT VENETO Certified: Organic & Vegan

GRAPES

Verduzzo

AREA

The company is located in Pramaggiore (VE)

FERMENTATION

- Partial drying;
- The grapes are cleaned;
- Dynamic skin maceration exploiting the fermentation gases;
- Controlled fermentation temperature in Barriques.

MATURING

Malolactic fermentation and few months' exposure to its fine activated lees and then mellowing in barriques.

SENSORIAL FEATURE

Dogale comes from Verduzzo grapes that are harvested late in the season and left to dry until late winter. The must is then fermented in small oak barrels where the wine mellows for nine long months.

This special technique and constant controls of fermentations phases produces a wine with a lovely amber colour, an intense bouquet that is pleasantly sweet on the palate.

GASTRONOMIC MATCHES

Perfect with dry biscuits and cakes based on almonds.

SERVING TEMPERATURE

Serve at 8 - 10 ° C.

ANALYSIS

Alcohol content: 14% vol

Total acidity: 4,9 g/l

Volatile acidity: 0,5 g/l

Sugar ripeness: 12 g/l

BOTTLE SIZE

Bottle: 375 ml in a single box

Case: 6 boxes

