

Passito Raggio di Luna

Amber in color, it features a wrap-around scent that is the result of fermentation in stainless steel barrels and ageing in oak barrels for 60 days. The color is amber, characterized from an aroma of dried fruits and honey, alcoholic flavor, sweet to the palate.

Grapes used: Trebbiano di Lugana.

Alcohol: 13%.

Ageing and evolution: Fermentation in stainless steel tanks and oak barrels for a year.

Serving temperature: 6 - 7° C.

Food Combinations: aged cheeses, sweets.

