



★ SANCT VALENTIN ★

PASSITO COMTESS SANCT VALENTIN 2022

Passito is the Italian term for wines made from grapes that have been dried in the open air and sunshine, and become almost raisin-like. We allow this process to take place mostly in the vineyard - that is, the grapes remain on the vine until the end of the year. The elegant Passito Comtess is delightful: it has intense fruit, soft and creamy body, and a long finish that lingers on the palate with racy, fresh acidity. The youthful, fresh flavors become increasingly complex with the right bottle aging, gradually evolving into muted notes of honey.



intense amber



dried apricot, ripe exotic
fruits and acacia honey



opulent, balanced and
concentrated residual
sugar

VARIETY:

Gewürztraminer

AGE:

20 years

AREA OF CULTIVATION:

Sites: Vineyard at the foot of Valentin Castle (600 m) and Pinzano/Montagna (330 m)

Exposure: Southeast /Southwest

Soil: Limestone gravel

Training System: Guyot

HARVEST:

mid of September; harvest and selection of grapes by hand.

VINIFICATION:

The dried grapes are pressed, fermented partly in stainless-steel tanks and partly in small wood, and then aged.

YIELD:

20 hl/ha

ANALYTICAL DATA:

Alcoholic Content: 11.5 %

Residual Sugar: 197 gr/l

Acidity: 6.25 gr/l

SERVING TEMPERATURE:

8-10°C

PAIRING RECOMMENDATIONS:

This fruity dessert wine goes well with blue cheese as well as with fruit-based desserts like apple strudel, Apfelkücherl fritters with vanilla ice cream and Peach Melba.

STORAGE/POTENTIAL:

10 years and more

AWARDS:

2021: 93 Points James Suckling

2020: 94 Points Eros Teboni, 93 Points James Suckling

2019: 96 Points James Suckling



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