



PASSATEMPO

/ Technical datasheet

White wine from dried grapes

A wine obtained from organic farming

Grapes: 100% Trebbiano

Planting year: 1970

Yield per hectare: 2,500 kilos

Harvest: by hand, in crates

Type of soil: calcareous-clayey

Altitude: 300 m a.s.l.

Location: hills on the northern border of Val di Chiana

Exposure: south-west

Spontaneous fermentation with native yeasts Unfiltered
and unclarified wine

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/ Description

We were lucky enough to find this special variety of **Trebbiano** in our **old vineyards**, the one used in the past to produce **Vin Santo**. It has beautiful bunches: when ripe, its **berries** are **pink** with a thick and strong skin that makes them very suitable for drying.

When grapes are perfectly ripe at the end of September, they are placed directly in **small crates** where drying will take place. Only 1 kg is put in each crate to have a single layer of bunches. The crates are stored in the so-called “**vin santaia**” where they are stacked into separated columns to ensure enough air circulation. Every month columns are “disassembled” so that we can check each single bunch, then we stack again the crates but changing their order: those at the bottom are moved to the top and the other way round. We try to achieve a homogeneous drying process... and in this way they don't get bored!!

A few months later, usually in February, we perform the **pressing of the whole bunches**. The result is a **very sweet and concentrated must**. After a short settling, the must is moved to 54 litres oak **barrels** where it is “forgotten” for several years. The **native yeasts** gradually start to perform their job, alternating periods of activity with long breaks. In the **vin santaia** there are great temperature changes: it is very cold in winter and very hot in summer. Of course, yeasts are deeply influenced by temperature. This is one of the key ingredients of our passito wine, along with the wood where it undergoes fermentation and ageing, and with the long waits. In fact, we wait about **10 years** before bottling it.

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/ Tasting notes and pairings



Our suggested serving temperature for Passatempo ranges from 12° and 14°. Drink it in small passito wine glasses.



It shows an **intense amber** colour due both to grape drying and to oxidation resulting from long ageing in wood barrels. Since no filtering process was performed, it is not perfectly limpid.



Holding the glass still, it already releases very intense and enveloping aromas of **honey** and **dried apricot** gradually followed by hints of **dates**, **candied citrus fruit** and **walnut husks**.



All olfactory sensations are integrated with tasting: **sweetness** and **smoothness** are pleasant, not cloying thanks to remarkable **acidity** and a slightly **tannic component**. After the first sip, you are eager to plunge yourself again in the endless aromas and sensations offered by Passatempo.



This very traditional passito wine marries well with the classic **Tuscan dried biscuits** - "cantuccini" - as well as with any cake with dried fruit. However, our favourite pairing is based on the contrast principle, that is with **ripened** or **blue cheeses**.

Here is a final suggestion for cigar smokers: sip it with a good handmade "tripa larga" (made with whole tobacco leaves) **cigar**.