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ULTIMO

Harmony and delight in a balanced golden ambrosia. Sutto passito wine derives from Manzoni bianco, a grapevine of the Treviso area that combines the vivid acidity that distinguishes it to the sweetness of a passito wine, in order to satisfy the most demanding combinations of tastes, pairing for analogy or contrast the most diverse dishes.



Colour *Antique gold.*

Nose *It emanates a gentle perfume of candied fruit, especially apricot with vanilla and honey; scents of Oriental and Mediterranean spices endure in the glass that has been primed with wine.*

Taste *Delicately sweet with hints of dried fruit, it combines a pleasant aroma of toasted bread and honey with a spicy note, which enhances its balance and harmony.*

Method of production It originates from a selection of grapes that are harvested and dried naturally, which produce this extraordinary wine, long refined in barrique.

Alcohol 14%.

Harvest End of August, beginning of September.

Grape Manzoni Bianco.

Food matching It perfectly pairs tasty, spicy and blue cheese. Ideal with dry pastries and desserts rich in candied fruit.

Bottle size 0,375 l.

How to serve Serve it around 12°-14°C.

How to list on wine menus Ultimo, passito di Manzoni Bianco IGT Veneto, 2012, Sutto.



Sutto agricola

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