



TENUTA DEL PRIORE

*Dolce
Passato*



DOLCE PASSATO

Wine appellation: Sweet White Wine

Variety of grape: Yellow Muscat 100%

Production area: Collecorvino - PE - Abruzzo - Colline Pescaresi

Exposure and altitude: South-West 250 m a.s.l.

Production method and planting density: Guyot with 4000 vines/hectare

Alcohol: 13,5% by Vol.

Vintage 2016: The climatic trend in the 2016 vintage was rather regular, with rainfall almost in line with the Abruzzo average. Overall the year was very positive with the quantity and quality of the grapes harvested in line with the company objectives.

Grape harvest time: Late harvest of Yellow Muscat grapes, drying in the drying room for 5 months, pressing in March with a final yield of 18 l of must per 100 kg of fresh grapes. Maturation for 24 months in tonneau.