



CàMaiol

# Soldoré Passito

BENACO BRESCIANO I.G.P.





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## Soldoré Passito



## Soldoré a symphony of elements.

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Sweet and dessert wines have always been part of the tradition of wine-making around Lake Garda. Soldoré Passito originates from our best grapes, which are carefully selected and harvested by hand. They are then laid in small crates and left to dry naturally in our humidity-controlled storerooms. When the grapes are ready, they are soft-pressed and the must is partially fermented and aged in French oak barriques for some months.

## Tasting notes

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Grape variety	Turbiana.
Color	Deep straw yellow with golden reflections.
Nose	Intense, with hints of peach, dried apricot, nuts and nuances of sweet spices.
Mouth	Sweet, smooth and enveloping, perfectly balanced with great freshness and savory notes. Long finish with hints of sweet spices, marzipan and honey.
Alcohol vol.	TBD
Serving temp.	10 - 12° C
Pairing	Blue cheese or hard aged cheese, biscuits, puff or shortbread pastry.



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