



# Anthos passito



**Varietal:** 100% Brachetto

**Production:** 1800 bottles 375ml

**Soil:** fine sand

**Exposure and altitude:** East-South / 280-250 m  
above sea level

**Harvest:** manual, Mid September

**Training system:** vertical trellised

**Pruning:** Guyot

**Planting Density:** 4800 plants/ha

**Yield:** 70 hl/ha

**Vinification:** drying in crates 2 months, skin maceration 6-7 days

**Aging:** 6 months in stainless steel vats

**Serving temperature:** 8/10°



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