

ESPRIT DU VIN

'An occasion for every wine'

Il Raggio – The Radius Umbria IGT Passito



Winemaker's Notes

After normal ripening the grapes are left on the vines for 3-4 additional weeks. The harvest takes place only when it has reached a weight decrease of at least 30%. Fermentation takes place slowly, for about a month, in stainless steel at a controlled temperature. Upon reaching the alcohol intake of 12%, the fermentation is stopped by cooling and filtration. Then a slight aging in oak barrels for about 6 months before being bottled. The wine is then aged in the bottle for at least six months.

Description

The nose of dried fruit, jam, ripe apricot and candied orange alternate with sensations of honey, almond and vanilla notes.

Serving Suggestion

Accompanies dried fruit, dried and stuffed cakes, desserts and sweets. Also great with soft cheeses, blue cheeses such as Gorgonzola fat. Interesting as a sipping wine after a meal.

Spec Sheet

Vineyard	Orvieto - Umbria
Varietal	Muscat 40% Sauvignon Blanc 40% Viognier 20%
Appellation	Umbria - Podere Citerno
Vintage	2011
Body	Light
Alcohol %	15%