

# 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%