



Tenuta Piano *di* Rustano



PASSITO RUSTANO

MARCHE
MALVASIA BIANCA DI CANDIA
PASSITO
INDICAZIONE GEOGRAFICA TIPICA



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PRODUCTION AREA	Piano di Rustano, Castelraimondo (MC), Le Marche, ITALY
WINEYARD HEIGHT ON SEA LEVEL	400 m
POSITION	Hilly
EXPOSURE	Ground on level, placed on a hilltop
SOIL CHARACTERISTICS	Medium consistency, basically clayey with limestone presence
AGE OF THE VINEYARD	70 y.o.
GRAPES VARIETY	100% Malvasia Bianca di Candia
ALCOHOL LEVEL	14,5%
TOTAL ACIDITY	6,50 g/L
RESIDUAL SUGAR	90 g/L
GROWING SYSTEM	Double overturned
WINEYARD/ PLANT DENSITY	4.600 plants per ha
HARVEST PERIOD	Third decade of September. Selection of the best grapes.
WINE MAKING	Clusters hung one by one on steel wires, 5 month long drying, with natural ventilation in local located on the first floor and slow fermentation in French oak barrels
AGEING	12 months in the characteristic caratelli (casks) and another 6 months in steel
REFINEMENT IN BOTTLE	12 months
TASTING NOTES	Bright gold with amber reflections. Scents of mandarin, candied fruit, chamomile, honey and dried apricots. Delicate ethereal notes. In the mouth it is wrapping, soft and warm, perfectly balanced thanks to the fresh-sapid note that maintains its liveliness. The finish is elegant and pleasantly long.
PAIRING SUGGESTION	It is excellent for meditation, paired with blue cheeses, dry biscuits, homemade tarts and dessert with citrus cream. Apple strudel with cinnamon. Monkfish with asparagus and fennel.

TENUTA PIANO DI RUSTANO soc. agr.

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