

**SANDRO DE BRUNO**  
AZIENDA AGRICOLA



Denomination: *PASSITO IGT VENETO*

Name: *CAMPO DELLE FESTE*

**Origin of the name:** In the past this vineyard was a place where people used to organize parties during springtime.

**Production Area:** Monte Calvarina (Roncà)

**Grape variety:** 100% Moscato Giallo

**Vines per hectare:** 6800

**Training system:** Guyot

**Sun exposure:** South

**Soil:** Volcanic

**Yield per hectare:** 60 ql. grapes

**Harvest:** Manual harvesting using crates during the third week of September.

**Vinification:** The grapes are laid in the loft for drying until the first week of March.

**Fermentation:** The wine is fermented in French oak barrels for 18 months.

**Maturation:** The whole process ends with the bottling in early December.

**Colour:** Golden yellow

**Nose:** Aromas of apricot with hints of vanilla and mineral notes.

**Palate:** Round, warm, very persistent in the finish

**Alcohol:** 12,5 % vol.

**Serving Temperature:** 16 ° C

**Shelf Life:** 5/7 years

**Food Pairing:** Sharp cheeses such as Stilton, Gorgonzola, and the Rockford. With desserts, better if not stuffed. Perfect after a meal or for meditation.

**Awards:** Gold medal in the 18° CERVIM2010 in the international competition of mountain wines of mountain wines.

