



OTTELLA

# PRIMA LUCE

BIANCO VENETO PASSITO  
INDICAZIONE GEOGRAFICA TIPICA



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## GRAPES

Dried white grapes.

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## WINEMAKING

Vinification in stainless steel tanks. Rest of minimum 24 months in the cellar before being bottled. Maturation in bottle for 6 months.

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## TASTING NOTES

A strong yellow colour with golden highlights. The long, pervasive nose features warm notes of dried apricot and honey. The palate comes through warm, creamy and caressing with pleasant apricot notes, and a sweet sensation of skilfully measured sweetness.

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## FOOD PAIRING

Excellent with blue cheese, it also pairs well with biscuits.