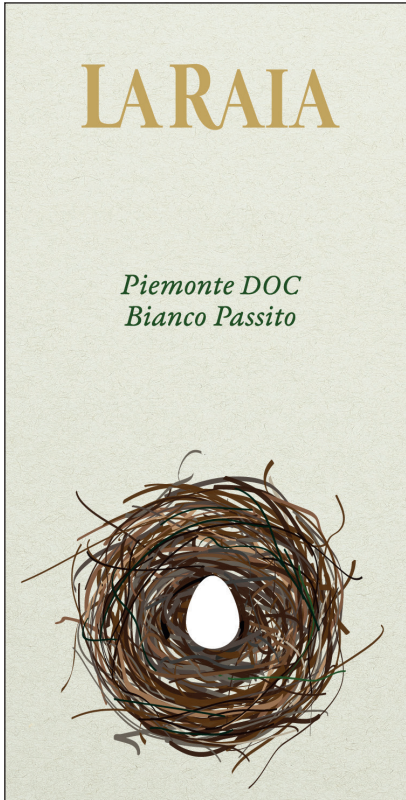




PIEMONTE **doc** BIANCO PASSITO

A NEW WAY TO TELL, AND LOVE, THE CORTESE



La Raia's Passito was produced for the first time in 2021, from the Cortese grapes grown according to biodynamic farming principles.

La Raia has been growing and nurturing Cortese grapes for over twenty years. They are famous for their elegance and ability to evolve and age, proven by our Gavi Pisé. For a few years now, the Pisé has been exalted by, in addition a long stay on the yeasts, a passage in oak barrels. Now we have decided to concentrate the peculiar characteristics of this gentle vine through an ancient process: the drying on racks imported from Veneto. The final product is a Passito with a well-defined structure, that adds new facets to a grape whose most popular version is the classic young and fresh Gavi.

Clara Milani – Oenologist at Tenimenti Rossi Cairo

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The grapes are subject first to a green harvest in the vineyard in order to facilitate the maturation of the best bunches and to safeguard their potential.

After the manual harvest in small baskets, the bunches are delicately put on racks inside the wine cellar, in a ventilated and cool area in order to benefit and reach the desired concentration through a drying process that last for about a month. This is the most delicate step in the whole process, a good drying is achieved only if the berries remain intact throughout the process. The entire process requires over one year and includes: the crushing of the whole bunches, the fermentation in stainless steel, the subsequent ageing in French oak and finally in the bottle. Its colour is amber yellow with golden nuances that remind of the acacia honey produced at La Raia. The sweetness of the La Raia Passito is well-balanced with a strong acidic character typical of the Cortese grapes. The taste of sundried apricots is clearly perceptible, as well as syrupy peaches, candied fruit and acacia honey uniting all the elements together. Its sweetness and sapidity make it very adaptable with food, especially along cheese and desserts. Like an aged Barolo, it can be considered a meditation wine.

Grapes: 100% Cortese

Production: 750 bottles

Perfect storage

Bottles should be stored in a cool dry place, and in the dark, at 10/18° C.

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