



Cantine di Ora

Aurora Passito

Vinification

The grapes, once ripe, are hand-harvested and placed in small crates for the drying period. This process takes place in special rooms with controlled ventilation to allow the dehydration of the berries, concentrating the sugars and all the aromatic components. The presence of noble rot during the drying period enhances the concentration of aromatic substances and the development of characteristic aromas. After the drying period, the grapes are pressed to obtain a highly concentrated, sugar-rich must, which is then inoculated with selected yeasts to carry out alcoholic fermentation. Once fermentation is complete, the wine is aged in oak tonneaux. When the right balance is achieved, bottling takes place.

Description

Golden color enriched with amber reflections. On the nose, it releases intense aromas of honey, beeswax, apricot, and canned peach. On the palate, it is full and satisfying, with a vibrant citrus acidity that balances the sweetness of the honey.

Food Pairings

It pairs perfectly with desserts, cookies, and pastries, as well as blue cheeses.



Sauvignon
Blanc



Alto Adige



8-10 °C



Alcol: 11%
Zuccheri: 220
g/l