

PENSIERI

White Wine
PASSITO

VARIETY	— White grape varieties
HARVEST	— Slightly early to maintain a good acidic profile, with selection of the healthiest, loose-berried clusters with thicker skins
APPASSIMENTO (DRYING PROCESS)	— Carried out in a naturally ventilated drying room on traditional “Garziz”
VINIFICATION	— White vinification with pressing after destemming
PRIMARY FERMENTATION	— Static decantation, brief contact with the pulp, and fermentation at a controlled temperature
AGING	— Partially in stainless steel and a portion in wooden barrels
AGING IN BOTTLE	— 1 year
ALCOHOL	— 15% vol.
RESIDUAL SUGAR	— 150 g/lt
STORAGE	— Keep in a cool place with constant humidity, away from light



Andreola

TERROIR

The grapes are carefully selected from the best areas most suitable for the drying process, depending on the vintage. The clusters must be perfectly healthy, with a loose-berried structure and thick skins. The harvest is slightly anticipated to preserve an acidity profile that maintains a dry taste on the palate despite the residual sugars.

TASTING NOTES

APPEARANCE

Bright, lively amber-yellow color.

NOSE

An iconic wine with a brilliant golden hue. At first impact, it releases fresh aromas of apricot, mandarin, and exotic fruits, followed by more evolved notes such as candied fruit and pastry. As it evolves in the glass, it develops hints of dried fruit, toasted hazelnuts, honey, and an intriguing mineral note.

TASTE

On the palate, it exhibits sublime elegance, where acidity is perfectly balanced with sweetness. A long-lasting taste recalls dried fruit and cinnamon.

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Originally produced by Azienda Agricola Andreola di Stefano Pola
Col San Martino, Farra di Soligo (TV) – Made in Italy – Contains sulphites



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013



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