

FIRRIATO

L'ECRÙ



Intense golden yellow in color with an amber glow. Fine aromas of citrus, white flowers, honey, candied orange peel, dried figs, dates and peaches in syrup. In perfect harmony with the delicate scents of bay leaf, lemongrass, marjoram, sage, oregano and oriental spices. Enchanting palate, unfolding with nuances of fruit and the sea. Lingering and complex finish. Dessert wine.

Color: Intense golden yellow tending to amber

Grapes: 100% Zibibbo

Soil: Medium-texture, clayey

Age of Vines: 25 Years Old

Altitude: 250-400 m above sea level

Aspect: Northerly- Southerly exposure

Training System: Guyot

Yield per HI/Ha: 70 HI/Ha

Fermentation: produced with the Firriato's passito style named "The Method of Infusion" over a 4 weeks period

Aging: In Stainless Steel Tanks, 4 months in bottle

Production: 30,000 bottles per year

Sustainably Produced ☺

Represented by Soilair Selection

[Seventy.com/firriatolecru](https://seventy.com/firriatolecru)