

# 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 bayleaf, lemongrass, marjoram, sage, oregano and oriental spices. Enchanting palate, unfolding with nuances of fruit and the sea. Lingering and complex finish.*

**Color:** Sweet white

**Grapes:** 100% Zibibbo

**Soil:** Medium-texture, clayey

**Age of Vines:** 25 Years Old

**Altitude:** 250-400 m

**Yield:** 70 HI/Ha

**Farming practices:** sustainable

**Fermentation:** produced with the Firriato passito style named "The Method of Infusion" over a 4 week period

**Aging:** in stainless steel tanks, 4 months in bottle

**Production:** 30,000 bottles per year