



## BIANCO MEJA'01

Denomination	I.G.T. Venezia Giulia
Type of soil	Flysch and sandstone from the Eocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Drying	30 days drying on mats
Harvest period	Mid- September
Alcohol	14,5%
Service temperature	14-16°C
Tasting notes	The passito (sweet wine) Meja'01 has a beautiful ancient golden hue. It is a wine with very complex aromas such as sweet notes of candied fruit, citrus peels, honey, and a soft undertone of caramel. On the palate, it is rich and warm with a pleasant touch of freshness that is agreeable. It is very persistent. Perfect to pair with foie gras, blue cheese, or Parmesan cheese.