

2007 ECHI DI ZOCCOLI D'ASHINO



Echi di Zoccoli d'Asino (“The Footfall of the Donkey”) is an unusual dessert wine made from dried Koshu grapes that are gently pressed and fermented in old oak barrels. The drying process intensifies the flavors in the grape, and adds a pleasing caramel note. Rich, honeyed and deeply satisfying, this ultra-sweet wine is a beautiful grace note to an evening of fine dining, especially when paired with a nut tart or dried fruit.

VARIETY	KOSHU 100%
VINEYARD	Katsunuma, Yamanashi
HARVEST DATE	26 th October 3 rd November 2007 16 th 22 nd October 2006 23 rd 28 th October 2011 28 th October 2009
Brix @the dried(approximately): 40~45°Brix	
BOTTLING	Bottled on: 15 th June 2018 The number of bottles: 1,039 (375ml)
ANALYSIS DATA	Alcohol: 13.3 % Total acidity: 1.00 g/100 ml. Residual Sugar: 21 %

5/Nov/2018