



“Rosso Passo” Veneto IGT Rosso

RED WINES



Alcohol: 12,5% vol.

Area of Production: Produced from red grapes Merlot, Sangiovese and, depending on the vintage, also a limited percentage of Corvina. System of growing: espalier with guyot.

Grapes: Produced from red grapes, Merlot (50%) and Sangiovese (50%). System of growing: espalier with guyot.

Soil Composition: Argillaceous of morainic origin.

Vinification and Production System: Soft pressing, then fermentation for 6-8 days at controlled temperature (22-24°C.), preservation in thermoconditioned inox tanks and cold bottling in sterile bottling line.

Organoleptic Description: Wine with a complex structure and rich color, dry, full-bodied, mellow and aromatic with its own distinct personality.

Color: Intense ruby red.

Bouquet: Fragrant, typical and intense, with hints of berries.

Taste: Full-bodied, velvety and harmonious.

Serving Temperature: To be served at 16-18°C.

Preservation: Can be aged for 2-3 years. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Perfect with first courses, meat, cheese and grilled fish.

TECHNICAL DETAILS:

Total acidity: 5,20 g/l

Sugar: 10,00 g/l

Total SO2: 90 mg/l

Free SO2: 28 mg/l

Net dry extract: 27,0 g/l

Volatile acidity: 0,34 g/l