



“Rosso Passo Collezione in Botte” Rosso IGT Veneto

RED WINES



Alcohol: 13% vol.

Area of Production: Region: Veneto. Hills east of Lake Garda.

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, short ageing in oak wood butts, cold bottling in sterile bottling line.

Organoleptic Description: Wine with a complex structure and rich color, full-bodied, mellow and well-balanced, mellowed from the period of ageing in wood butts.

Color: Intense ruby red.

Bouquet: Fragrant, typical and intense, with hints of berries and a delicate touch of wood.

Taste: Full-bodied, velvety and harmonious with a complex structure.

Serving Temperature: To be served at 18°C.

Preservation: Can be aged for 4-5 years. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for roasts, grilled meat, game and mature cheeses.

TECHNICAL DETAILS:

Total acidity: 5,25 g/l

Sugar: 13 g/l

Total SO2: 120 mg/l

Free SO2: 30 mg/l

Net dry extract: 27,6 g/l

Volatile acidity: 0,34 g/l