

# “Rosso Passo”

## Veneto IGT Rosso



**Alcohol:** 12.5% vol.

**Area of Production:** Region: Veneto. Hilly moraines in the eastern shores of Lake Garda.

**Grapes:** Produced from red grapes Merlot, Sangiovese and, depending on the vintage, also a limited percentage of Corvina. 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 3-4 years. Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** It goes well with pasta dishes, all kinds of meat, mild and aged cheeses, and even grilled fish.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
10.0 g/l	5.20 g/l	0.36 g/l	95 g/l	28 g/l	27.5 g/l