

Wine: "ROSSO PASSO" VENETO IGT ROSSO

Area of production: HILLY MORAINIC ON THE EASTERN SHORES OF LAKE GARDA

Grapes: PRODUCED FROM RED GRAPES, MERLOT AND SANGIOVESE. 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

Colour: 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

Awards and appreciations: VINTAGE 2002: AIS DUEMILAVINI 2004 + ESPRESSO 2004 + LUCA MARONI 2004; VINTAGE 2003: DUEMILAVINI AIS 2005 + ESPRESSO 2005 + LUCA MARONI 2005

