



APPASSIMENTO ROSSO VENETO IGT PASSITO

“Appassimento” is made from indigenous red grape varieties. Following a thorough and rigorous blending process, both the appassimento and traditional methods are fused together in the production of this fine red wine.

Colour: ruby red with garnet hints. Perfume: spiced with notes of vanilla and cherry. Flavour: full bodied and round with soft tannins and a long finish with spiced notes.



GRAPES

60% Corvina
15% Corvinone
15% Rondinella
10% other varieties
as per DOCG regulations



STYLE:
**medium-dry
red wine**



BOTTLE:
750 ml



SERVING
TEMPERATURE:
16° | 18° C



ALCOHOL
14,00% vol

THE VINEYARD

Located mainly in the Veronese area at an altitude of between 100 and 350 meters above sea level. Soil type: varied from calcareous to clay. Tillage in the row. Training system: Double Pergola. Age of vines in production: from 20 to 25 years. Buds per vine: 22. Density: 2.700 per hectare. Yield per hectare: 60 hl.

PRODUCTION

Harvest: in the second decade of September exclusively by hand. Vinification: the grapes are left to dry for 60 days, to obtain a higher concentration. Destemmed and gentle pneumatic pressed. Fermentation temperature 25°C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Malolactic fermentation completed. Aging in wood. Stabilization: natural.

FOOD PAIRINGS

A fine companion for meat dishes and aged cheeses. Serve at a temperature of 16° - 18° C.

VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.