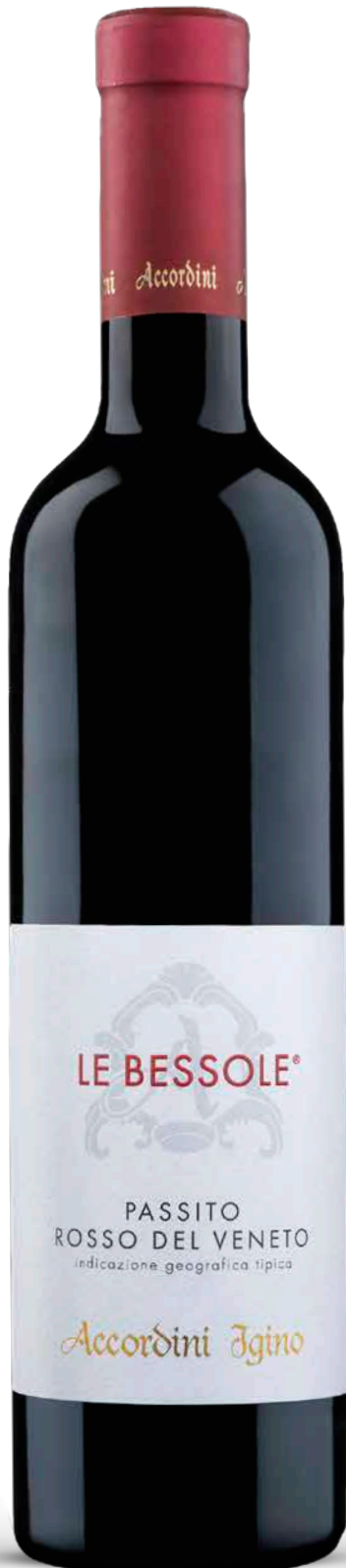


PASSITO ROSSO DEL VENETO IGT

The taste is delightful when paired with traditional confectionery from the Veneto region and marbled cheeses.



Where it's produced

The hills between the townships of San Pietro in Cariano and Negrar (Province of Verona, Italy).



Vine-training System

Veronese pergola and Guyot.



Grape Varieties

Corvina, Rondinella, Corvinone.



How it's made

The grapes are dried in special sheds.



Colour

Intense ruby red.



Nose

An explosion of red berries.



Taste

Persistent, with notes of vanilla and almond.



Serving Temperature

14/16 °C.



Glass Type

Small Tulip.



Format

500ml.



Suggestions

Store in a cool place away from direct light.



Technical Data

Alcohol Content: 15% - **Total Acidity:** 6 g/L

Residual Sugar: 10 g/L - **Dry Extract:** 35 g/L