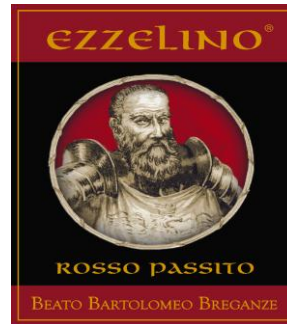


Ezzelino Rosso Passito



Classification: Ezzelino Rosso Passito Igt Veneto

Location of Vineyards: Costa in Fara Vicentino

Soil type and exposure: volcanic hills with southerly exposure

Grape variety: 50% Groppello and 50% Cabernet Sauvignon

Age of vineyards: Groppello vineyards are over 40 years old

Training systems: double Guyot (bilateral) trained in a loop (cappuccina)

Planting density: 2.5 x 1.2 m – 3,300 vines/ha

Harvesting method: by hand in 3 kg boxes

Bottles produced: 6,000 x 375 ml

Grape Drying: in lofts until December when the sugar concentration in the grapes has reached 38%. Must yield: 25%

Vinification: fermented in thermocontrolled vessel – crust broken 3 times a day -20 days' maceration

Maturation: in a stainless steel tank for 9 months

Colour: deep ruby red

Bouquet: intense, fruity (overripe morello cherries), spicy (black pepper), delicate grassy hints.

Flavour: mouth-filling, sweet, peppery, with elegant tannins which balance well with the smoothness; crisp with a dry finish, highly persistent.

Alcohol content: 14% vol.

Serving temperature: 16-18 °C



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