



Michelangelo Passito Rosso

Cultivation area: Veneto region, province of Verona, moraine hills on the east of the hinterland of Lake Garda.

Soil type: Moraine origin, very clayey and calcareous.

Winemaking: Hand harvest in September and the beginning of October onto the wooden plateau. After a long fading, in January-February the grapes are being pressed and left to fermentate in a constant temperature of 22-24°C, then they macerate for 12-14 days during which at least 4 replacements a day are repeated. When the wine arrives at 14% vol, it is drained thus remaining with a high sugar residual.

Refinements: Matures in French oak barrels for at least 18 months, then rests into stainless steel.

Colour: Intense ruby red with orange reflections while aging.

Bouquet: Floral scents with jam aromas, hints of honey, sweet cocoa and vanilla.

Taste: Very sweet and fruity harmoniously linked to the pleasure of roasted coffee and cacao.

Manintenance: It maintains its characteristics for more than 10 years; it should be stored in a cool (18-19°C) and low light place.

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Ideal with dry sweets, cakes, candied and dry fruits.



14,00 % Vol



Serve at 16 - 18 °C



Corvina and Corvinone
Rondinella
Molinara
Merlot