

ROSSO DORIGO DA UVE PASSITE



Characteristics: an innovative and modern wine, characterized by great softness and pleasantness without sacrificing body and intensity

Winemaking: 20% of the grapes were left to dry for two months. The others were harvested quite late. Both the two batches were vinified in stainless steel vats at controlled temperature and then matured in one-year old French oak barrels for 24 months. After ageing we made the final blend and bottled the wine

Ageing: an immediately appealing wine that can age in the cellar for more than 10 years

Appearance: very intense ruby red

Nose: intense and complex, dried red fruit emerges strongly then subtle notes of spice and licorice

Palate: big, deep and large. Overripe red fruit on entry, then cocoa, vanilla, and tobacco. Licorice and vanilla, big persistence and volume on the palate, with a clear sweet note. Massive and silky tannins in the finish

Food match: unquestionably a wine for red meat. Great match also with matured cheese