



"ROSSO PASSO" VENETO IGT ROSSO

Red Wines

Alcohol:	12,5% VOL.
Area Of Production:	REGION: VENETO. HILLY MORAINIC ON THE EASTERN SHORES OF LAKE GARDA
Grapes:	PRODUCED FROM RED GRAPES, MERLOT (50%) AND SANGIOVESE (50%). SYSTEM OF GROWING: ESPALIER WITH GUYOT
Soil Composition:	ARGILLACEOUS OF MORAINIC ORIGIN
Vinification And Production System:	SOFT PRESSING, THEN FERMENTATION FOR 6-8 DAYS AT CONTROLLED TEMPERATURE (22-24°C.), PRESERVATION IN THERMOCONDITIONED INOX TANKS AND COLD BOTTLING IN STERILE BOTTLING LINE
Organoleptic Description:	WINE WITH A COMPLEX STRUCTURE AND RICH COLOR, DRY, FULL-BODIED, MELLOW AND AROMATIC WITH ITS OWN DISTINCT PERSONALITY
Color:	INTENSE RUBY RED
Bouquet:	FRAGRANT, TYPICAL AND INTENSE, WITH HINTS OF BERRIES
Taste:	FULL-BODIED, VELVETY AND HARMONIOUS
Serving Temperature:	TO BE SERVED AT 16-18°C.
Preservation:	CAN BE AGED FOR 2-3 YEARS. STORE IN A FRESH, DRY AND DARK PLACE
Gastronomic Suggestions:	PERFECT WITH FIRST COURSES, MEAT, CHEESE AND GRILLED FISH

Total acidity:	5,10 g/l
Sugar:	10,00 g/l
Total SO2:	76 mg/l
Free SO2:	24 mg/l
Net dry extract:	26,2 g/l
Volatile acidity:	0,37 g/l



CANTINE LENOTTI

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