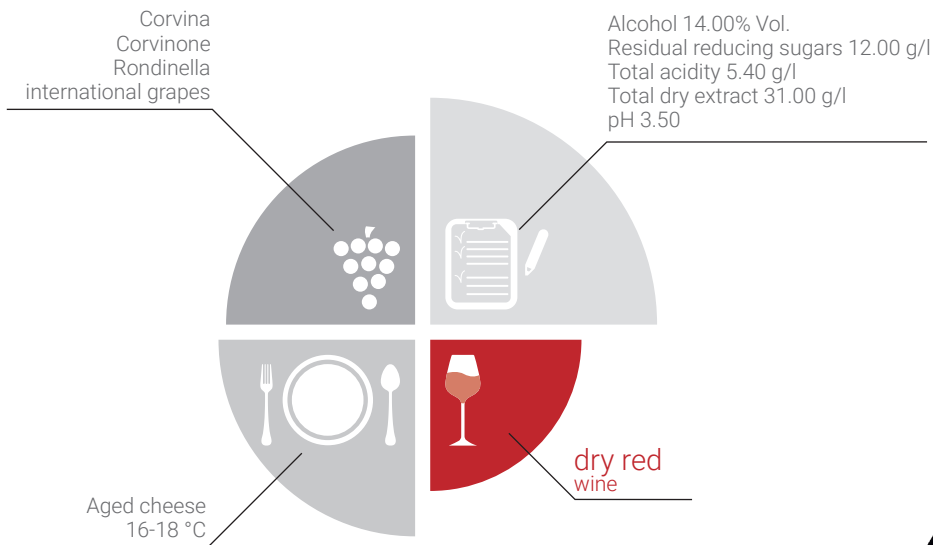


# APPASSIMENTO

## ROSSO VENETO IGT

### PASSITO



*"Appassimento" is made from indigenous red grape varieties. Following a thorough and rigorous blending process, both the appassimento and traditional methods are fused together in the production of this fine red wine.*

#### VINEYARD

Location: the Veronese area.

Altitude: 100-350 metres a.s.l.

Soil type: varied from calcareous to clay.

Tillage in the row.

Training system: Double Pergola.

Age of vines in production: 20-25 years.

Buds per vine: 22.

Density: 2,700 per hectare.

Yield per hectare: 60 hl.

#### PRODUCTION

Harvest: in the second decade of September exclusively by hand.

Vinification: the grapes are left to dry for 60 days, to obtain a higher concentration.

Destemmed and gentle pneumatic

pressed. Fermentation temperature 25 °C.

Maceration for 10 days with scheduled punching 3 times a day for 20 minutes.

Malolactic fermentation completed.

Aging in wood. Stabilization: natural.

#### TASTING NOTES

Colour: ruby red with garnet hints.

Perfume: spiced with notes of vanilla and cherry.

Flavour: full bodied and round with soft tannins and a long finish with spiced notes.



VIVALDI